

wine | rocks

Rodney Strong Wine Dinner

Passed Hors D` oeuvres

Charlotte's Home Sauvignon Blanc

Cherry Wood Smoked Wianno Oyster, Faux Cucumber Caviar, Sea Foam Truffle Pecorino Cheese, Subrashi Pear infused with Pomegranate and Sauvignon Blanc Gastric

Amuse

Chalk Hill Chardonnay

Poached Baby Squid Noodles and Local Cape Canaveral Red Shrimp, Shellfish Broth, Sechuan Buttons, Micro Amaranth, Chives, Brunoised Kohlrabi

Fish

Knotty Vines Zinfandel

Grilled Local Pumpkin Swordfish Chreime, Garbanzo Beans and Fresh Coriander, Myer Lemon, Buttercup Pumpkin Cous Cous

Lamb

Symmetry Meritage

Sumac Spiced and Serrano Wrapped Colorado Lamb Loin, Freekeh Grains and Parsley Mélange, Fava Beans, Harissa Red Bell Pepper Emulsion, Symmetry Bordeaux Reduction

Beef

Alexander's Crown Single Vineyard Cabernet

Cocoa and Coriander Dusted Dry Aged Prime New York Sirloin, Roasted Beets, Kabocha Squash, Fennel, Red Onion and Potato Hash, Chanterelle Mushrooms, Brussels Sprouts, Cabernet Demi-Glace

Finale

True Gentleman's Port

Bittersweet Chocolate Brioche, Plum, Currants, Raspberries, Orange Blossom Honey, Goat Cheese