

wine | rocks

KIM CRAWFORD WINES DINNER

Hard Rock Hotel® at Universal Orlando®

Friday, August 30, 2013 | 6:30 pm

PASSED HORS D'OEUVRES

compressed pinot noir watermelon, seared scallop and arugula pistou
cold smoked salmon tartar, crème fraiche, bowfin caviar in mini cone

South Island New Zealand Pinot Noir

AMUSE

Dungeness crab and edamame ravioli
fennel, leek and coriander broth, pea shoots

Pinot Grigio

SALAD

butter lettuce, asparagus and goat cheese flan, tomato, popcorn brittle
roasted peach vinaigrette

Sauvignon Blanc 2012 Marlborough

FISH

pan-seared baguette and tarragon crusted Chilean sea bass
sweet peas and forbidden rice mélange
grapefruit and pineapple beurre

2012 East Coast New Zealand Unoaked Chardonnay

BEEF

smoked rib eye cap steak, rhubarb BBQ paint
creamed salsify, sautéed orach, chanterelle mushrooms and brown butter baby carrots

2007 Pinot Noir Otago

FINALE

passion fruit four ways
passion fruit lemon glass cream sickle cylinder
passion mojito granita
mango passion fruit milk chocolate flan
passion fruit sphere

Sauvignon Blanc 2012 Marlborough, Single Parcel, Spit Fire

DIETARY SUBSTITUTIONS

only edamame ravioli for shellfish allergies
chicken breast for sea bass
ahi tuna for rib steak