

wine riffs™

Stag's Leap Wine Cellars

Friday, August 8 | 6:30 pm

PASSED HORS D'OEUVRES

serrano wrapped fig and manchego cheese,
edamame hummus, furikake, wonton chip

AMUSE

2011 Sauvignon Blanc

wild Alaskan king crab, corn, leeks and frites,
chawan mushi-style, chive & parsley pistou

FISH

2012 KARIA Chardonnay

olive oil poached halibut by sous-vide,
pistachio and citrus gremolada,
Swiss chard, oven dried tomatoes,
chardonnay reduction and sweet corn cream

POULTRY

2006 FAY Estate Cabernet Sauvignon

sage marinated duck breast and duck bacon,
yampi gnocchi, haricot verts with pluots
and cabernet sauvignon jus

BEEF

2010 S.L.V. Estate Cabernet Sauvignon

seared cinnamon and star anise dusted
New York strip loin of beef,
wild mushroom risotto, kale blossoms,
baby carrot and Calabrian chili butter

FINALE

2010 Merlot

red currant, raspberry and strawberry
napoleon, pine nut tuile,
limoncello cremeux, olive oil ice cream,
Tanzanian chocolate sphere

FOR RESERVATIONS AND
MORE INFORMATION, CALL

407-503-2405



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