



# NEW WORLD VS OLD WORLD WINE DINNER

APRIL 27, 2017

## FIRST COURSE // BATTLE OF THE BUBBLES

### **Chilled seafood salad**

Calamari, shrimp, octopus & scallops tossed with baby arugula in a house lemon vinaigrette & cilantro.

*Ruffino, Prosecco VS Berlucchi*  
*Italy, N.V. Lombardy, Italy N.V.*

## SECOND COURSE // WHITE WAR

### **Duck Confit**

With spaghetti squash.

*Blindfold VS Chapoutier Les Meysonnier*  
*California, 2017 Croze Hermitage, Northern Rhone, France 2017*

## THIRD COURSE // RED RIOT

### **Roasted Root Salad**

Beets, turnips, baby carrots and rutabaga tossed with frisee lettuce and a poppy seed dressing.

*The Prisoner, Red Blend VS Gaja Promis, Red Blend*  
*California 2015 Tuscany, Italy 2014*

## FOURTH COURSE // CABERNET CONFLICT

### **Panko Crusted Beef Roulade**

Filled with spinach, carrots & blue cheese served with garlic mashed potatoes.

*Robert Mondavi, Cabernet Sauvignon VS Il Poggione, Brunello*  
*Oakville, Napa, California 2013 Montalicino, Italy 2012*

## FIFTH COURSE // SWEET STRUGGLE

### **Flourless Chocolate lava Cake**

With Amy's Vanilla Ice Cream

*Jackson Trigg Icewine VS Kracher Cuvee*  
*Niagara, Canada 2015 Burgenland, Austria 2013*