

Guys Wine Dinner

March 8th, 2023

Willow Hill GC

14 people

Start 5:30

Wine -Canard Duchene rut Rose

Delicate, feminine & Summery brut Rose. Decisively elegant Style

Hors D Oeuvres

Imported Charcuterie & cheese Board w/olives & accompaniments.

Garlic & Lemon butter grilled oysters w/seasonal condiments

Herb crusted mini lamb chops w/chimichurri sauce

Wine – Domaine Vacheron Sancerre

Pure fruit reminiscent of gooseberry, nettle & boxwood Has a certain ease to it

Plated Appetizer

Big Eye Tuna Tar tare w/avocado, red onion & soy glaze w/crispy wontons

Wine – Brezza Barolo Cannubi 2015

Rose, menthol, star anise 7 woodland berry aromas. Delivering juicy

Marasca cherry, Strawberry compote, licorice & baking spice

Entrée

72-day bourbon aged 18oz bone in Ribeye w/porcini mushrooms &

Barolo wine sauce

Truffled whipped Yukon gold potato

Balsamic grilled jumbo asparagus

Wine – Far Niente Dolce

Only the Dolce winery produces a single late harvest wine

Dessert

Dark Chocolate panna cotta w/fresh berries, Crème fraiche & Amaretto glaze