

# Red Conundrums

Established 2004

Wine Dinner  
January 8, 2025

## Amuse Bouche

Cheebooktook Oyster  
*Served on the Half Shell, Apple Mignonette*

## 1st Course:

North Carolina White Tail Shrimp  
*Fennel, Carolina Gold Rice Grits, Saffron & Tomato Consomme*

*Wine Pairing for both Amuse and 1st Course*  
*2023 Nicholson Jones Sauvignon Blanc*

## 2nd Course:

Zier's Prime NY Strip  
*Pomme Aligot, Wild Mushroom, Roasted Carrot, Au Jus*

*2013 Nicholson Jones Proprietary Cuvee*  
*2021 Fayard Classic Cabernet Sauvignon*

## 3rd Course:

Dark Chocolate Cremeux  
*Chocolate Crunch, Pomegranate, Homer's Vanilla Ice Cream*

*2012 Nicholson Jones Syrah*