



Wine Dinner

Monday, July 23, 2018 at 7pm
Featuring: Bob and Kelly Foley

SCALLOP & CHAR CEVICHE

Apple, Yuzu, Cilantro
Chenin Blanc (Rousan & Marsan)



SEMOLINA GNOCCHI, WILD BOAR RAGOUT

Warm Spice, Chocolate, Blueberry Pickle
Pinot Noir 2013



CARPACCIO OF JAMON IBERICO

Soft Poached Local Egg, Heirloom Greens, Sauce Bearnaise,
Merlot 2013



SKATE WING

Golden Raisin Puree, Burnt Lemon Vinaigrette,
Crispy Capers
Charbano 2013



DECONSTRUCTION OF BEEF WELLINGTON

Truffled Foie Gras Purse,
Sauce Bordelaise, Pomme Robuchon
Claret 2013 (Cabernet, Malbec, Petite Ferdot)



STICKY TOFFEE PUDDING

Sweet & Salty Caramel Drizzle,
Sullivan's Famous Vanilla Bean Ice Cream, Smoked Salt
Touriga Nacional 2013



\$149** per person

Hosted by Stonehedge Cellars at
NoLo Bistro & Bar

