

AQUA Wine Dinner

Welcome the arrival of Spring with a night of Food, Wine and Fun!

Saturday April 6, 2019

Socializing with a glass of Barcava Brut Cava, Penedès Spain

Offered with a hint of Poe Vineyards Infused Vermouths

1st Course

Grilled Octopus

Served with Confit Potatoes, Romanesco Broccoli, Chorizo Butter,

Spanish Thyme Petits Pois Purée, Micro Radish Greens

Iniceri Abisso Cataratto 2017, Sicily Italy

2nd Course

Sea Scallop

Seared to perfection with a Cucumber and Heirloom Red Grape Salsa,

Rhubarb-Ginger Purée, Bull's Blood Microgreens

Left Coast Cellars White Pinot Noir 2017, Willamette Oregon

3rd Course

Braised Pork Cheek

Succulent, braised to perfection with Roasted Baby Carrots,

Crispy Sweet Potato, Spiced Hazelnut, Citrus Pork Jus

Ron Rubin Pino Noir 2016, Russian River Valley CA

4th Course

Petite Filet Mignon

Peruvian Potato Pom Purée, Foraged Mushroom, Fois Gras Demi-glace, Crispy Cippolini Onion Flower

Hourglass "HG III" Red Blend 2016, Napa Valley CA

Dessert

Pavlova

Meringue Cake with Yuzu Curd, Liquid Kiwi, Blueberry Gelée, Strawberry and Almond Tuille

Col dei Venti Moscato d'Asti DOCG, Piedmont Italy