

POV




HOLIDAY CHEF'S TASTING

SUNDAY DEC. 8, 2024



FIRST COURSE


SPICY LINGUICA AND KALE VEGETABLE SOUP

 *Wine pairing:*

Garzon Albarino, Uruguay

SECOND COURSE

SHRIMP SCAMPI FLATBREAD AND ARUGULA

 *Wine pairing:*

Argiolas Costamolino Vermentino, Sardinia

THIRD COURSE

PAN SEARED BREAST OF PHEASANT AND CARAMELIZED PEARS

with sage brown butter


 *Wine pairing:*

Adelsheim Pinot Noir, Oregon

FOURTH COURSE

OSSO BUCO GREMOLATA

with creamy polenta


 *Wine pairing:*

Damilano Barolo, Italy

FIFTH COURSE

BÛCHE DE NOËL

with mint and pomegranate whipped cream

 *Wine pairing:*

Pizzini Franciacorta, Italy

or

Yalumba Antique Tawny Port, Australia