

# Wines of the Southern Hemisphere

*with Dinner Pairings*  
*From Chef Carlos Gomez-Starnes*

**THURSDAY, NOV. 2, 2023 / 6:30 PM**

*Welcoming you with*

**DOMAINE NICO SPARKLING ROSÉ**

*Uco Valley, Mendoza, Argentina*

## FIRST COURSE

**ALLAN SCOTT SAUVIGNON BLANC**

*New Zealand*

Butternut squash, cauliflower and goat cheese soufflé

## SECOND COURSE

**EL ENEMIGO CHARDONNAY**

*Mendoza Region, Argentina*

Baked acorn squash with pan seared scallop,  
shrimp and halibut with autumn herbs and lemon butter

## THIRD COURSE

**DALRYMPLE PINOT NOIR**

*Tasmania, Australia*

Duo of Argentinian beef and chicken empanadas  
and chimichurri mayo

## FOURTH COURSE

**COUSINO MACUL FINIS TERRAE BLEND  
AND VILLA MARIA NGAKIRIKIRI CAB**

*Maipo Valley, Chile*

Duo of grilled elk chop and pan-seared, prosciutto-wrapped quail  
with black truffle sauce and a drizzled blueberry glaze

## FIFTH COURSE

**YALUMBA MUSCAT**

*Australia*

Dessert sampler with mini pecan tart, dried fruits and nuts