

BOX HILL

CHEF'S TABLE WINE DINNER

The Great Melting Pot

ENJOY AN EVENING OF BLENDED WINES FROM AROUND THE WORLD



Course 1:

BAKED BRIE

triple cream brie, pecan, honey, rosemary, and apricot, crackers

**Pine Ridge Vineyards,
Chenin Blanc Viognier
Sparkling Wine**

Course 2:

SCALLOP MOUSSE

vanilla bean scented scallops, phyllo, fennel frond foam

**Château Platon,
Bordeaux Blanc**

Course 3:

DUCK RUEBEN

corned duck, "brusselkraut", swiss cheese, thousand island dressing, pumpernickel

**Dow's, Douro Vale
do Bomfim**

Course 4:

ARGENTINE TOSTADO

braised beef tongue, roasted corn and tomatoes, chimichurri, parsley

**La Posta, Cocina
Tinto Mendoza**

Course 5 Dessert:

MACAROON

cinnamon dusted almond cookie

Statti, Lamezia Greco Bianco Mantónico