

# *Wine Dinner Menu*

## *1st Course*

### *Frogs Leap Sauvignon Blanc*

Mixed Greens with Roasted Pineapple, Marcona Almonds, & Curried  
Yogurt Vinaigrette

## *2nd Course*

### *Quilt Napa Chardonnay*

Whipped White Bean Crostini with Rosemary & Lavender

## *3rd Course*

### *T-Vine Hallowed Ground Red Blend*

Spiced Pecan Crusted Rainbow Trout with Sweet Potato  
Puree & Collards

## *4th Course*

### *Carpe Diem Cabernet Sauvignon*

Pomegranate & Cherry Glazed Smoked Duck Breast with Roasted Fin-  
gerlings, Brussel Sprouts & Pickled  
Cherry Tomato

## *5th Course*

### *Burgess Merlot*

Pear & Gorgonzola Strudel with Local Honey, Toasted  
Walnuts, & Vanilla Bean Whipped Cream

October 12th, 6-8pm | Call 740.593.6661 for Ticket Information!