

Wine Dinner Menu

Join us for our formal wine dinner in October, featuring Eerily Unique Labels, presented by the wine expert, John Summers assisted by Patrick Bolger.

1st Course

Bogle Phantom Chardonnay 2017

Smoked Salmon Haystack with Flying Fish Caviar

2nd Course

Dearly Beloved Red Blend

Korean Braised Chicken Leg with Kim Chee and Crispy Rice

3rd Course

Owen Roe Sinister Hand Grenache Blend

Butternut Squash Ravioli Sautéed in Brown Butter with Blue Stilton, Black Walnuts and Local Honey

4th Course

Sleight of Hand Spellbinder Red

Blackberry Glazed Pork Belly over Warm Sweet Potato Salad and Crispy Kale

5th Course

Shinas Estate The Guilty Shiraz

Chocolate Mousse Burial Sight with Chocolate Crumble, Berry Coulis, and Hershey's Tomb Stone

October 5th, 6-8pm | Call 740.593.6661 for Ticket Information!

