

Five Course Wine Dinner

Thursday, March 1st, 2018
Crowne Plaza Patio Grille | 6:00pm

Amuse Boche
Paired with Signal Ridge Champagne

1st Course
Venison Pate with Stone Ground Mustard
Vegetarian Option: Wild Mushroom and Goat Cheese Bouchee
Paired with Mason Cellars Sauvignon Blanc

2nd Course
Jumbo Sea Scallops with Carmelized Pork Belly
Vegetarian Option: Seared Sea Scallops with Corn Relish Reduction
Paired with Neyers Carneros Chardonnay

3rd Course
Bison Carpaccio with a Wild Arugula Salad
Paired with Trincherio Mario Cabernet

4th Course
Grilled Rack of Lamb with Asparagus Risotto
Vegetarian Option: Crispy Salmon with Asparagus Risotto
Paired with Trincherio Forte

5th Course
Double Dutch Cheesecake
Paired with Terra D' Oro Port

Call 225-925-2244 for Reservations
Crowne Plaza Baton Rouge
4728 Constitution Ave, Baton Rouge, LA 70808