



*JUNE 21<sup>ST</sup>, 2018 (7PM)*

MENU

*Wine: Arinzano "La Casona" Tempranillo / Merlot Blend, Spain*



FIRST COURSE:

*Texas Watermelon Caprese Salad*

*Wine: Hacienda de Arinzano Rose of Tempranillo, Spain*



SECOND COURSE:

*Searched Honey's Fresh Farm Rabbitt Loin over White Bean Cassoulet*

*Wine: Arinzano "Gran Vino Red" Tempranillo, Spain*

*Raspberry Sorbet Intermezzo*



THIRD COURSE:

*Duet Plate of:*

*Roasted Pepper, Arugula & Chevre Stuffed Salmon with Spanish Olive Tapenade*

*& Prosciutto Florentine Veal Roulade*

*Mushroom & Spanish Manchego Rissotto*

*Flame Kissed Asparagus*

*Wine: Arinzano "Gran Vino White" Chardonnay, Spain*



FOURTH COURSE:

*Smoked Vanilla Bean Panna Cotta with a Cinammon Mango Chutney*

*Wine: Hacienda de Arinzano White, Spain*

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