



SOUTH SHORE HARBOUR
resort & conference center

FLAVORS OF FALL
WINE DINNER
FEATURING

MERRYVALE
VINEYARDS

EST. 1953



OCTOBER 25TH, 2018 (7PM)

FIRST COURSE:

Baked Katama Bay Oysters, Spinach Fennel Butter, Carmelized Lemon
Wine: Merryvale Sauvignon Blanc, Napa Valley



SECOND COURSE:

Spaghetti Squash Salad with Roasted Peppers, Tomato Basil Jam,
Manchego Cheese & Toasted Pepitas
Wine: Merryvale Chardonnay, Carneros



THIRD COURSE:

Veal Osso Bucco, Braising Jus
Tourneed Yukon Gold Potatoes
Crispy Spun Root Vegetables
Wine: Merryvale Pinot Noir, Carneros
Wine: Merryvale Cabernet Sauvignon, Napa Valley



FOURTH COURSE:

Granny Smith Apple Tart, Cinnamon Kissed Salted Caramel Sauce

Wine: Merryvale Antiqua Dessert Wine, Napa Valley
