



SOUTH SHORE HARBOUR
resort & conference center

WINES OF THE WORLD

WINE DINNER

AUGUST 23RD, 2018 (7PM)

MENU

“Rose Berry Bliss”

Fattoria Sardi Organic Rose with Blueberries, Pink Lemonade & Lemon Lime Soda



FIRST COURSE:

Seared Sea Scallops, Crispy Pancetta, Saffron Cream, Fried Spinach Garni
Wine: Antinori “Col de’ Salici” Prosecco Superiore DOCG, Valdobbiadene, Italy



SECOND COURSE:

Boston Bibb & Arugula Salad, Toasted Almonds, Raspberries & Goat Cheese Crouton
Carmelized Berry Vinaigrette
Wine: Domaine de Bernier Sauvignon Blanc, Loire Valley, France



THIRD COURSE:

Peppered Duck Bacon Wrapped Beef Tenderloin, Cherry & Shallot Reduction
Grilled Ancho Rubbed Shrimp
Gruyere, Parmesan & Thyme Layered Yukon Gold Potatoes
Roasted Baby Vegetables & Sauteed Leeks
Wine: Siduri “Parsons Vineyard” Pinot Noir, Russian River Valley, California



FOURTH COURSE:

Chocolate Mousse & Hazelnut Dacquoise
Wine: Kopke Colheita 2003 Vintage Port, Portugal