



SOUTH SHORE HARBOUR
resort & conference center

WINES OF THE WORLD

WINE DINNER

AUGUST 22ND, 2019 (7PM)

MENU

Mistinguett Reserva Brut, Spain

FIRST COURSE:

*Jumbo Lump Crab Cake with Smokey Tomato Bacon Compote
Colossal Crab Claw, Buerre Blanc Sauce*

Wine: Eyrie Vineyards Pinot Blanc, Willamette Valley, Oregon



SECOND COURSE:

*Baby Iceberg Wedge Salad with Crumpled Apple Wood Bacon, Diced Cucumbers,
and Bleu Cheese topped with a Yellow & Red Cherry Tomato Vinaigrette*

Wine: Patrick Piuze "Terroir Decouvertes", Chablis, Burgundy, France



THIRD COURSE:

*RC Ranch Wagyu Strip Steak, Carmelized Cippolini Onions, Red Wine Reduction
Shitake Mushroom Risotto
French Style Green Beans*

Wine: Vina Cobos Bramare "Lujan de Cuyo" Malbec, Mendoza, Argentina



FOURTH COURSE:

Fresh Mixed Berries and Vanilla Pound Cake topped with Sweet Marsala Sabayon

Wine: Maynards 20 Year Old Aged Tawny Port, Portugal
