



June 22nd 2017 | 7:00pm

Featuring Wine Bridge Partner & Winemaker, Carolina Bistué

\$99pp++

First Course

Seared Sea Scallops

pancetta in watercress salad, avocado puree & apple gastrique

paired with

Serbal Chardonnay 2015

Second Course

Buffalo Bleu Cheese Encrusted Wet Aged

Black Angus Beef Tenderloin Medallions

Peruvian potatoes & purple kale, tart cherry brandy demi

paired with

Barricas, Cabernet Sauvignon 2014

Third Course

Balsamic Braised Beeler's Heluka™ Pork Osso Buco

sweet corn saffron carnaroli rice

paired with

Blackswift California Red Blend 2014

Dessert

Cordillera Cocuy Chocolate Raspberry Tart

blueberry mousse

paired with

Valdivieso Brut Sparkling Rose