



# WINE & DINE MENU

December 10, 2022

## Cocktail Hour

Ruffino Prosecco

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## First Course

Braised Beef Flat Bread

### *Pairing*

Meiomi Rose

Off-dry wine with jammy strawberry, cherry and delicate floral notes with a lush palate

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## Second Course

Roasted Butternut Squash Soup

### *Pairing*

Meiomi Chardonnay

Luxurious aromas of apples and pears creamy palate with vanilla notes

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## Third Course

Greek Salad

Romaine lettuce, baby arugula, cherry tomatoes, small Persian cucumber, red onions, pitted Kalamata olives, feta cheese, greek dressing

### *Pairing*

Meiomi Pinot Noir

Offers a unique structure and depth for a Pinot noir opens with aromas of jammy fruits and toasty oak

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## Fourth Course

Roasted game hen, roasted garlic mashed potatoes, french green beans, pan sauce

### *Pairing*

Meiomi Red Blend

Bold red with great balance, rich and complex dark berry flavors

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## Fifth Course

Classic Cheesecake

Mixed Berry, Whipped Cream

### *Pairing*

Booker Cabernet My Favorite Neighbor

lush red with blackberry and fig flavors elevated by sweet tobacco notes with a great mineral finish