



ROBERT FOLEY VINEYARDS

Wine Dinner

22, February 2018

FEATURING

First Course;

"Kelly`s Cuvee Red 2014"

Steak Carpaccio

*Button Mushrooms, Black Winter Truffle, Organic Baby Arugula,
Shaved Grana Padano, Lemon Oil*

Second Course;

"Napa Cabernet Sauvignon 2011"

Crispy Crab Cakes

Cracked Mustard Sabayon, Fresh Herb Salad

Third Course;

"Roussanne White 2009"

Slow Baked Scottish Salmon

Sweet Corn Pudding, Cherry Tomato Salad, Basil Oil

Fourth Course;

"The Griffin Red 2014"

Spice Crusted Berkshire Pork Tenderloin

*Maple Celery Root Puree, Crispy Shallots,
Pink Peppercorn Demi-Glace*

Fifth Course;

"White Blend 2014"

Organic Carrot Cake

*Citrus Whipped Cream Cheese,
Lemon Sorbet*

***\$75 Per Person Plus Tax and Gratuity. Limited Seating.
Call (203) 586 1215 For Reservations.***