



AROUND THE WORLD WINE SERIES DINNER



CABERNET FRANC

AUTUMN INSPIRED LOCAL FLAVORS PAIRED WITH SOME
OF THE MOST REMARKABLE CABERNET FRANCS

Amuse bouche:

Stuffed vine leaves

Locally harvested grape leaves, stuffed with
garden picked vegetables pilaf

First Course

Fall squash and Curry Soup

A touch of heat using Singapore curry. For a bit of
salty texture, it is topped with crispy bacon.

Balanced with a whipped coconut cream.

2021 Ravines Cabernet Franc, FLX

Second course

Duck pate en croute

Duck and fig Terrine boasting flavors of fresh
ground nutmeg and tarragon wrapped in a flaky
golden crust. Served over a bed of arugula and
kale chips, lightly dressed with cold pressed olive
oil and sea salt.

2020 La Varenne Chinon

Third Course

Pork Involtini

Roasted Pork loin stuffed with dried cranberries,
fresh sage, and a bit of gorgonzola. Brushed with
maple syrup. Paired with Caramelized parsnips
and vanilla bean along with sautéed beet greens.

**2018 Lo-Fi cabernet Franc Coquelicot Vineyard
Santa Barbara**

**SATURDAY,
SEPTEMBER 16, 2023**

6 - 8 PM

315-789-7190

