

# Chef's Pairing Wine Dinner

**DECEMBER 11, 2024 - HOLIDAYS AROUND THE WORLD**

EXECUTIVE CHEF: BRANDYN POWERS

SOMMELIER: BLAKE TAFT

## AMUSE BOUCHE

TROIS CANAPES

TAPPENADE

Pepper and olive  
tappenade

FRENCH ONION

Caramelized Onion,  
thyme, and goat  
cheese

MUSHROOM VOL-AU-VENT

Garlic and creamy  
mushroom topping

WINE PAIRING: DEVAUX GRANDE RESERVE - CHAMPAGNE, FRANCE

## FIRST

SALMON ROULADEN

Atlantic Salmon stuffed with capers, shallot,  
and creme cheese on bed of whole grain  
mustard Spaetzle, topped with a red cabbage  
chutney

WINE PAIRING: SA PRUM BLUE TROCKEN RIESLING - MOSEL, GERMANY

## SECOND

PAN SEARED DUCK

Seared duck breast, orange gastrique, braised  
greens and a sweet potato souffle

WINE PAIRING: LAROQUE CABERNET FRANC - FRANCE

## MAIN

BEEF WELLINGTON

beef tenderloin, whole grain mustard,  
mushroom duxelles, puff pastry, with a pinot  
reduction. Horticot Verts in a bacon viniagrette

WINE PAIRING: BELLE GLOS EULENLOCH PINOT NOIR - CALIFORNIA, USA

## DESSERT

EGGNOG SOUFFLE

With candied orange peel and mulled wine  
jellies

WINE PAIRING: PILLITTER CARRETTO VIDAL WHITE ICE WINE - CANADA

