

NOVEMBER WINE CLUB



Pairing Wine to Chef Mark's Menu



Orange & Grapefruit Salad with Arugula, Fresh Mozzarella Cheese Curds, Salt & Pepper & EVOO.
Paired with **Albaclara Gran Reserva Sauvignon Blanc** of Maipo Valley, Chile.



Grilled, Sausage Ragout Stuffed, Calamari with "Sunday Gravy" and Herb Infused Olive Oil.
Paired with **Tormaresca "Neprica" Red Blend** (Negroamaro, Primitivo, & Cabernet Sauvignon) Of Puglia, Italy.



Allspice Seared, Duck Breast with Sweet Potato & Asparagus Hash, Butternut Squash Purée, and Dried Cherry Reduction.
Paired with **"Borne of Fire" Cabernet** of Columbia Valley



Butterscotch Boudino topped with Cracked Caramel and Amaretti Cookie Crumble.
Paired with **Evans & Tate "Butterball" Chardonnay** of Margaret River Valley, Australia.



Tuesday, November 6th – 7:00 PM

\$40/Person + Tax & Gratuity

RESERVATIONS REQUIRED

(724) 515-2903