



## FIRST COURSE

A Savory Pesto Cheesecake Topped w/  
Fresh Tomato Coulis & a Luscious  
Gewurztraminer, Basil & Garlic Sauce

*Wine Pairing: Semi-Dry Riesling*



## SECOND COURSE

A Warm Caprese Salad w/  
Roasted Vegetables & a  
Merlot Balsamic Reduction

*Wine Pairing: Pinot Noir*



## THIRD COURSE

A Refreshing Drifter-Infused Sorbet  
Garnished w/ a Caramelized Slice of  
Grapefruit

*Wine Pairing: Drifter*



## FOURTH COURSE

Petite Filet Mignon & Lobster Tail Topped  
w/ a Chardonnay Sundried Tomato Garlic  
Butter Sauce, Fluffy Italian-style  
Mashed Potatoes and Vegetables  
*Chicken Newgarde Available Upon Request...*

*Wine Pairing: Meritage*



## FIFTH COURSE

A Rich Chocolate Pots de Crème Topped w/  
a Warm Adirondack Sangria Reduction w/  
Sweet Berries & Whipped Cream.

*Wine Pairing: Amethyst Sunset*