

## **Five Course Wine and Food Pairing Dinner Sample 1**

### **Course One**

*Riesling*

Sea Scallop wrapped in prosciutto on cambonzola cheese with spring fruit chutney

### **Course Two**

*Chardonnay*

Roasted sea bass with roasted squash rosti, coconut cream sauce,  
tropical salsa and grilled banana

Palate Cleanser: Champagne Granita with Citrus Swirls

### **Course Three**

*Merlot*

Oven baked pork roulade with apple wood smoked bacon, Dijon mustard, smoked  
gouda, spinach and smoked tomatoes on roasted garlic risotto cake and black cherry  
sauce

### **Course Four**

*Red Blend or Cabernet Sauvignon*

Grilled filet mignon medallions with white truffle infused mashed potatoes,  
fried peppered goat cheese and plum reduction

### **Course Five**

*Champagne or Dessert Wine*

Apricot mille feuille with cinnamon cream and orange blossom honey crème anglaise