

Wine Flight Concept: Around the World

Celebratory toast of Prosecco from Veneto Italy

- ◆ Wine : Benvolio - harder to find prosecco with aromas of citrus, honey and flowers, and flavors of apples, peaches and lemons
- ◆ Pairing with: Signature locally-crafted Blue Cheese Torte with bourbon soaked pecans and figs, served with butter crackers and grapes

Medium bodied Chardonnay from France

- ◆ Wine : Joseph Drouhin White Burgundy - Citrus, honey and vanilla. Accessible without overbearing oak
- ◆ Pairing with: Arugula salad with house vinaigrette

Medium-full bodied Malbec from Mendoza Argentina

- ◆ Wine : Tapiz – fresh fruit and spicy floral aromas with full and fruity palate and gentle, persistent finish. 95 points from James Suckling
- ◆ Pairing with: Locally sourced goat cheese torte with sundried tomato and pesto, served with green olives and charcuterie

Full-bodied Bordeaux Blend from Moldova

- ◆ Wine : Individo from Chateau Vartely – a blend of Cabernet Sauvignon and Merlot, rich and velvety with tannins firm enough to pair with brisket
- ◆ Pairing with: House-smoked brisket with/without BBQ sauce and side of buttered pasta

Port from Portugal

- ◆ Wine : Ramos Pinto – a good representative of typical port, it's sweeter, bolder and higher in alcohol, produced by fortifying wine with grape spirit "aguardente"
- ◆ Pairing with: A dessert board to feature fruit, nuts, chocolates and house-made dessert bites

Note: Always available water and soft drinks, as well as beer tasting options for guests who prefer it.