



**PLATE
ABOVE**
CATERING

Wine Dinner

MENU

PASSED HORS D'OEUVRES

*House-Cured Salmon topped Cucumber
Canapé*

Spicy Mango Chicken Bao

Corn Fritters with Hot Honey

 *Louis De Grenelle Rosè Brut Saumur Loire
Valley France*

APPETIZER

*Papaya and Grilled Corn Salsa and
Chipotle rubbed Mahi Mahi*

 *Henri Perrusset Chardonnay Macon
Village France*

ENTRÉE

*Herb Stuffed Pork Loin with Black Cherry
Compote*

*Vegetarian option: Chickpea cutlet with
Black Cherry Compote*

Charred Cauliflower

Potato Pavé

 *Schug Pinot Noir Sonoma Coast, CA*

DESSERT

Grand Noir Bleu Cheesecake

Dark Chocolate Truffle

 *Triennes Provence France Syrah
Cabernet 2020*

In Collaboration With

