

*Celebración de*



*Passed Hors d'Oeuvres*

**Shrimp and Sweet Corn Salad on Crispy Tortilla  
with Spiced Crème Fraîche**

**Roulade of Quinoa and Harvest Vegetables**

**Beef Crudos with Lemon Juice, Diced Onion  
and Traditional Yogurt Sauce**

**Scallop Ceviche with Lime and Local Chiles in Belgium Endive**

*Santa Rita Wine Bar Showcasing*

*120 Sauvignon Blanc, Reserva Chardonnay,*

*Reserva Malbec, Medalla Real Cabernet Sauvignon*

*1<sup>st</sup>*

**Poached Maine Lobster**

Heirloom Tomato, Caramelized Fennel, Lambs Lettuce,  
and Ginger Beurre Blanc

*Medalla Real Chardonnay*

*2<sup>nd</sup>*

**Goetz Farms Butternut Squash and Pumpkin Soup**

Spiced Green Pumpkin Seeds,

Back Forty Acres Duck Confit, Midwest Maple Bacon,  
and Farm Stand Sweet Onion

*Medalla Real Carmenera*

*3<sup>rd</sup>*

**Braised Short Ribs**

Sweet Potato-White Cheddar Gratin, Local Broccoli,  
Hen of the Woods Mushrooms, Fried Celery Root,  
and Cabernet Natural Reduction

*Casa Real Cabernet Sauvignon*

*4<sup>th</sup>*

**Dark Chocolate Flourless Torte**

Chambord, Pecan Crisp, Crème Anglaise,  
and Ganache

*Cinzano Brachetto d'Acqi*