

Inspire Moore Wine Pairing Dinner

Friday, June 7th

6:00 Reception Caroline's Courtyard if weather allows

Inspire Moore wines
Domestic & Imported cheeses

6:30 Dinner Terrace Dining Room

AMUSE BOUCHE

Shrimp & Basil Beignets with Limoncello
Unsupervised Sparkling PetNat

FIRST COURSE

Crispy Pork Belly – Hoisin, Sesame seeds, and Cilantro over Broccoli Stem Slaw
Cabernet Franc Reserve

SECOND COURSE

Creamy mushroom & leek soup
Lust Pinot Noir

THIRD COURSE

Burrata Cheese with Crispy Shallots, Micro Basil, Heirloom Cherry Tomatoes, Champagne and Parsley
Vinaigrette
Grace Dry Rose

FOURTH COURSE

Black Grouper with Soft Polenta, Pea Shoots & Peekytoe Crab Beurre Blanc
'23 Dry Joy Riesling

FIFTH COURSE

Vanilla Bean Panna Cotta with Rhubarb Compote & Mint
Solace Port Style Dessert Wine

\$75 per person plus sales tax and service charge
(\$96 inclusive)