



INTERNATIONAL WINE DINNER

Featuring Master Sommelier Larry O'Brien

MONDAY, MAY 5TH @ 6:30 PM

\$120/pp++ | Eighty Acres Kitchen & Bar



UNITED STATES: WEST COAST

WILLA KENZIE ESTATE
CHARDONNAY, 2021
WILLAMETTE VALLEY, OREGON

Arugula salad, grilled strimp, Granny Smith apples, goat cheese,
toasted almonds, lemon-honey vinaigrette



FRANCE

CHATEAU LASSÉGUE ST
EMILION GRAND CRU, 2013
BORDEAUX, FRANCE

Crostini with sautéed wild mushrooms and Taleggio cheese



SOUTH AUSTRALIA

HICKINBOTHAM CLARENDON VINEYARD
TRUMAN CABERNET SAUVIGNON, 2016
MCLAREN, AUSTRALIA

Pan seared duck breast, parmesan-roasted garlic risotto



ITALY

TENUTA DI ARECENO
ARANUM TOCANA TUSCAN, 2012
TUSCANY, ITALY

Herbed beef tenderloin, crispy potatoes, grilled asparagus,
red wine reduction

DESSERT

LEMON OLIVE OIL CAKE

Served with fresh berries

A 3% credit card processing fee will be added to credit/debit card payments