



# St. Supery

## Wine Pairing Dinner

October 20, 2017

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### RECEPTION

Chef's Selection of Hors d'Oeuvres

### FIRST COURSE

Black Agua Chile

scandinavia shrimp, Red onion, serrano water, haden mango  
mulato trends, chef's garden greens

2016 *Chardonnay Oak Free*

### SECOND COURSE

Pan Seared POM POM Mushrooms

magenta spinach, snap bean, puree and black garlic vinaigrette

2016 *Sauvignon Blanc Dollarhide Estate*

### THIRD COURSE

Crispy Skin Muscovy Duck Breast

hachiya persimmon, yukon-brie duches, chambord sauce

2014 *Cabernet Sauvignon*

### FOURTH COURSE

Red Kuri crème brulee with ginger snaps

2016 *Moscato*

\$89

tax and gratuity additional

For Reservations call Pinzimini 760.770.2150 or ext. 2150 from a Resort House Phone