



Wente Vineyards Wine Dinner

June 19, 2019 @ 6 PM

— Reception —

Cheese and Charcuterie
Estate Chardonnay

— First Course —

Jumbo Sea Scallop
grilled pineapple salsa, crispy pancetta
Louis Mel Sauvignon Blanc

— Second Course —

Striped Bass
local Kennett Square mushrooms sautéed in truffle butter,
lemon curd, apple balsamic reduction
Eric's Chardonnay

— Third Course —

Pekin Duck Breast
chili spiced strawberry caramel, parmesan risotto
Riva Ranch Chardonnay

— Fourth Course —

Mandarin Mousse
vanilla sponge cake, jasmine tea granola
Riesling

\$85 per person, gratuity additional | Reserve at 302.594.3154

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Green Room Executive Chef, Keith Miller, CEC