

2024 Grape Expectations MENU

APPETIZERS – Tray Passed

Mini Falafel Lollipop
Spicy Hummus, Olive Tapenade

Feta Mousse Cups
Kalamata Olives, Tomato Jam and Aged Balsamic

Mini Pork Belly Bao Buns
Pickled Matchstick Veggies and Jalapeño

Sorelle Bronca N.V. Prosecco di Valdobbiadene Extra Dry, Veneto, Italy
Dominique Piron 2023 Beaujolais Rosé, Beaujolais, France
Jean-Marc Brocard 2022 Petit Chablis, Burgundy, France

SALAD - Pre-set

Roasted Beet Medley
*Candied Lemon and Ginger Chèvre, Marcona Almonds, Baby Greens, Watermelon Relish,
Lemon and Thyme Vinaigrette with Ciabatta Toast*

Meyer-Fonné 2021 Vin d'Alsace Gentil, Alsace, France

MAIN

Beef and Spinach Cannelloni
Creamy Beef Ragout

Dei 2019 Vino Nobile di Montepulciano, Tuscany, Italy

Wild Mexican Shrimp and Scallop on the Half Shell
Gremolata, Citrus Beurre Blanc Sauce

Broccolini
Oven-dried Tomato Wheel

VEGAN MAIN OPTION

Mushroom and Spinach Cannelloni
Vegan Ricotta, Vegan Mushroom Sherry Cream Sauce

Broccolini
Oven-dried Tomato Wheel

Clelia Romano 2022 Fiano di Avellino Colli di Lapio, Campania, Italy

DESSERT – Pre-Set

Chocolate Crunch Cake

Espresso Cream Cheese Frosting, Ganache Finish, Mini Candy Toppings

and

Passion Fruit and Coconut White Cake

Raspberry Finish

Coffee