



BARBOURSVILLE WINE DINNER

ENJOY A SELECTION OF BOUTIQUE WINES
FROM BARBOURSVILLE WINERY,
PAIRED WITH A 4 COURSE DINNER
CREATED BY
GERMAN MASTER CHEF MICHAEL OBER
& SOMMELIER MELANIE OBER

MENU

LOBSTER CREPE

herb crust on pumpkin ragout
lobster sauce

Viognier Reserve

CORNISH HEN ROULADE

duck confit & arugula
on holiday spice cream

Cabernet Franc Reserve

VEAL CHEEKS BRAISED IN NEBBIOLO

tarragon mash
saute radish & mushrooms

Nebbiolo Reserve

MOUSSE DUET

mascarpone & sour cherries
apricot honey parfait, white choc brownie

Passito





CHEESE & WINE DINNER

Enjoy a selection of boutique wines
paired with a cheese-centric 4 course dinner
created by

German Master Chef Michael Ober
& Sommelier Melanie Ober

MENU

EPOISSES TOAST GRATINE

french onion marmalade,
pickled shallots & bacon bites

DOM COLLET CHABLIS MONTMAINS BUTTEAUX

GOATS MILK PAVE

eucalyptus honey gelee, baby greens, citrus
dressing

DOM GROSBOIS CHINON MERE CABERNET FRANC

BAKED DUCK LEG

blue cheese dip, celery barigoul

baby portabella confit

BODEGAS VOLVER TEMPRANILLO SPAIN

WALNUT GOUDA SOUFFLE

crystalized flowers

ALVEAR AMONTILLADO CARLOS VII

corks + forks



Italian Wine Dinner

Enjoy a selection of boutique wines
paired with a 4 course dinner
created by
German Master Chef Michael Ober
& Sommelier Melanie Ober

MENU

pan fried bronzini
green asparagus, layered potatoes
tomato drops, parsley coulis
LINI 910 LAMBRUSCO (DRY) ROSSO

*

modern classic Italian
vitelli tonnato
veal tenderloin
light tuna sauce, chive, truffle, olive oil
VAJRA DOLCETTO COSTE FOSSATI

*

seared, slow roasted lamb
spaghetti, fennel mushroom sauce
seared eggplant terrine
ENRICO SERAFINO BAROLO DOCG

*

raspberry buttermilk panna cotta
dried fruit confit, maracuja caramel
LA SPINETTA MOSCATO QUAGLIA



French Wine Dinner



Enjoy a selection of boutique wines
paired with a 4 course dinner
created by
German Master Chef Michael Ober
& Sommelier Melanie Ober

TRUFFLED POTATO SOUP

leek, foie gras confit, baby gnocchi
PAUL BLANCK PINOT GRIS ALSACE

SEARED SEA BASS

orange jus, micro greens
M MAGNIEN BOURGOGNE PINOT NOIR

SLOW ROASTED RACK OF PORK

morels, roasted seasonal vegetables,
anna potatoes
ST COSME COTES DU RHONE

STRAWBERRY TARTE TARTIN

caramelized milk cream
LA FLEUR D'OR SAUTERNES



Wine & Swine Dinner

Enjoy a selection of boutique wines
paired with a 4 course dinner
created by
German Master Chef Michael Ober
& Sommelier Melanie Ober

marche salad

crispy bacon bits, grape tomatoes, potato dressing

Juve y Camps Rose Brut Pinot Noir NV

bacon & panko crusted scallops

baked in bacon fat w/ linguine & gorgonzola sauce

Tiefenbruner Chardonnay

guinness braised pork belly

carrot & celery root puree, mashed potatoes

bacon shell, broccolini

Thevenet Regnie Grain & Granit Cru Beaujolais

3 little piggies dessert

*candied apple w/crispy bacon

*caramel bacon nut brownies

*chocolate covered bacon

sea salt caramel ice cream

Tobin James Liquid Love Late Harvest Zinfandel



SPANISH WINE DINNER



Menu

lobster salad

orange filets & arugula

in naval orange vinaigrette

Juve y Camps Essential Xarello Brut – Catalonia

*

poached monkfish medallion

in lemon, saffron, caper jus

shaved green asparagus

Vina Somoza Godello Sobre Lias - Galicia

*

crispy roast pork suckling

vegetable medley &

baby potatoes in rioja

Finca Valpiedra Rioja Cantos de Valpiedra Rioja

*

tarta de santiago

Spanish almond cake

w/ flamed meringue

J Ordenez Moscatel Seleccion Especial #1 – Malaga



corks + forks