



Full Moon Dining Series

“FLOWER MOON”

May 17, 2019

In most areas, flowers are abundant everywhere during this time, thus the name of this Moon. Other names include the Full Corn Planting Moon or the Milk Moon.

We have developed a menu and paired it with wines that complement the moon's meaning. Our Wine Captain Allan Huerta will be table-side during the serving of the courses to talk about the wines and the food pairings.

TO AMUSE

CULINARY SURPRISE BY CHEF DESHIELDS

TO START

RED THAI CURRY RUBBED WILD LANGOUSTINE TAIL
Homemade Egg Noodles in Light Sea Urchin Sauce,
Crispy Fried Lemon-Basil & Cilantro Salad

WINE: St Urbans-Hof Riesling

Country: Mosel Valley Germany | Grape Variety: 100% Riesling

INTERMEZZO

CURED GATOR LOIN, SMOKED WITH BAY GRAPE WOOD,
WRAPPED AND BAKED IN SALTED PORK BELLY
Grilled Mango Pineapple Salsa

WINE: Louis SIPP Gewurztraminer

Country: Alsace France | Grape Variety: Gewurztraminer.

TO FEAST

ELDER FLOWER CURED-SLOW SMOKED KANGAROO LOIN
Stuffed Squash Blossom, Forest Berry Jus

WINE: Te Mata Coleraine

*Country: Te Mata Estate, Havelock Hills, New Zealand |
Grape Variety: 60% Cabernet Sauvignon, 28% Merlot, 12% Cabernet Franc*

TO DELIGHT IN

CULINARY SURPRISE BY CHEF DESHIELDS

TO INDULGE

WARM MINI CHERRY PIE
Loquat Bread & Butter Pudding CB Style with Homemade Butter Wine

WINE: Moscato Di Asti.

*Country: Production Area of the Moscato d'Asti D.O.C.G.,
Boscareto in Serralungad'Alba. Italy | Grape Variety: Moscato Bianco*