

DANVERSPORT

November 5th

6:30pm - 9:30pm

**A tasting tour of
Grgich Hills Estates**

Harborview Ballroom

6:30 Welcome prosecco & hors' d oeuvres

(full cash bar available)

7:00 Welcome Presentation

5 Course Chef's Dinner

5 paired wines

Live Music

Hors' d oeuvres

seared yellowfin tuna / sesame oil crust / mango salsa

lobster pops / citrus aioli / tobiko

feta & watermelon skewers / mint / balsamic glaze

Prosecco, La Marca - Veneto, Italy

Seared Atlantic Skate

browned lemon butter / imported capers / whipped truffle potato

2018 Fume Blanc - Grgich Hills Estates - Napa Valley

Braised Short Ribs

Parsnip puree / caramelized brussels / plum demi / toasted almonds

2016 Zinfandel - Grgich Hills Estates - Napa Valley

Wild Pheasant

Pan seared / kataifi nest / organic creamed spinach / pea fondue / quail egg / cherry demi

2017 Cabernet Sauvignon - Grgich Hills Estates - Napa Valley

Molten Lava Cake

Chantilly cream / raspberry coulis / warm chocolate center

2018 "Violetta" Late Harvest - Grgich Hills Estates - Napa Valley

Wine presentation:

Tim Bianco CSW, EJ Gallo Wines

Seating is very limited

\$99 plus

tax & gratuity

Celebrating 50 Years
DANVERSPORT