



WINE PAIRING LUNCH

August 22nd 2009 1 pm-3 pm

Prepared by Chef Jesse Vogt & Cocktails created by Hush

Aperitif

White Wine Specialty Sangria created by Hush Cocktails

Wine provided by Quincy Cellars, Ripley

Appetizer

Culinary: Seared Day Boat Scallops, English Cucumber, Radish & Beet Micro-Greens Salad, Yellow Tomato Vinaigrette, Rhubarb Marmalade

Pairing: *Freelings Creek Traminette, Johnson Estate*- Intense Rose and Lychee aromas with a touch of spice followed by an off dry palate with flavors of citrus and lime.

Awards: *Traminette took home the SILVER at the 2008 World Wine Championships and received the judges "Highly Recommended/ Best Buy" award. GOLD medal winner at the Great Lakes Wine Competition 2008 and the SILVER medal winner at the Finger Lakes International Wine Competition in 2008*

Entrée

Culinary: Braised Short Ribs, Creamy Bacon Orzo Cake, Broccolini, Roasted Grape Tomatoes, Pinot Noir Demi-Glace

Pairing: *Merryvale 2005 pinot noir ([Carneros](#))* - Richly nuanced berry flavors and supple mouth feel from the outstanding Carneros estate vineyard.

Dessert

Culinary: Brick Village Vanilla Ice Cream with Fresh Blackberries, Raspberries, Strawberries & Mint

Pairing: *Cat Rouge, Noble Winery, Westfield,* - A late harvest Catawba- rich, delicious fruity character

Fresh Brewed Coffee provided by The Greenstone Coffee House, Chautauqua