

Gourmet **= GRUB =**

WINE DINNER AUGUST 13TH SEATING AT 6:00 DINNER AT 6:30

GOURMET GRUB WOULD LIKE TO INVITE YOU TO OUR MONTHLY WINE DINNER

DINNER WILL BE PRESENTED BY CHEF JUSTIN BROWN

FIRST COURSE

HONEY ROASTED WARM FIG SALAD

SHERRY VINAIGRETTE, GOAT CHEESE, SHAVED RED ONION, MAPLE WALNUTS

VOTRE SANTE PINOT NOIR - CALIFORNIA

SECOND COURSE

EGGPLANT CAVIAR

ROASTED EGGPLANT DIP, TOAST POINTS, POMEGRANITE, GREMOLATA

H3 LES CHEVAUX RED BLEND - WASHINGTON

THIRD COURSE

PAN FRIED HALLOUMI CHEESE

MINTED ENGLISH PEA PUREE, OVEN DRIED TOMATOES

PIERRE SPARR ONE - ALSACE FRANCE

FOURTH COURSE

PALISADE BALSAMIC GLAZED PEACHES

GRILLED RED SNAPPER, TOASTED FARRO, SPINACH

SANGRE DE TORO GARNACHA - SPAIN

FIFTH COURSE

MIDORI STRAWBERRY KIWI ZABAGLIONE, LADY FINGERS

POL CLEMENT BRUT BLANC DE BLANC - FRANCE

\$75 PER PERSON - \$15 COUPLE DISCOUNT - 18% GRATUITY WILL BE ADDED