

Café DeMenil's Wednesday Wine Pairing Evenings: Please join in the for an evening or four!
\$20.00 per person/per evening. Wine sampling and tapas style menu.

September 22nd - 6:30-8:30

Celebrating Argentina Crois Wines

- 1-Torrentes Wine - served with Crab and Ginger Tartlets
- 2-Chardonnay – Roasted Chicken Pasta with Portobellos and Pancetta
- 3- Cabernet Sauvignon – Roasted Pork, Brandied Blue Cheese Sauce on Rustic Potatoes
- 4- Malbec – Aged Cheddar and assorted fruit

September 29 – 6:30-8:30

Celebrating Spain – Bodegas Wines

- 1- Verdejo Wine- a salad of mixed greens, goat cheese figs and Pomegranate Vinaigrette
- 2- Albarino – Shrimp and Sundried Tomato Risotto
- 3- Rioja Tinto – Coq Au Vin
- 4- Garnacha – Chocolate Raspberry Shortcake

October 6 – 6:30-8:30pm

Celebrating Romania and France

- 1- Jourdan Bordeaux – White Bean Crostini on wilted Greens
- 2- Cotes du Phone Villages- Smoked Gouda, Chicken and Pancetta Tart
- 3- Prahova Valley Reserve Chardonnay – Seared Scallops skewer with lime and pineapple brown rice
- 4- - Tamaioassa Romanesca Dessert wine –Chocolate and Marscapone purses

October 13 – 6:30-8:30

Celebrating the USA

- 1- Hess Select-Chardonnay Baked Potato Shells filled with Tomatillo and Pepper Chutney
- 2- Toad Hollow - Merlot Stuffed Mini Burgers- Blue Cheese, Grilled Mushrooms, Cheddar and Bacon
- 3- Castle Rock – Cabernet Sauvignon Roasted Root Vegetable nest with Chipotle Spare Ribs
- 4- Toad Hollow Risque Baked Apple Pie