

1833

KITCHEN & BAR

Anywhere But Here! Wine Dinner

Friday, January 19, 2024, hors d'oeuvres 6:00 p.m., dinner 6:30 p.m.
\$150 per guest including tax & gratuity, located at the Aurora Inn Lakeside Room

Welcome Hors d'Oeuvres

windy hill chèvre and serrano ham canapé, gougères

Sparkling Malvasia, Los Bermejos, Brut Nature, Lanzarote, Spain, 2019

Mahi Mahi Tostada

citrus and mango pico de gallo, passionfruit citronette, red cabbage

Orange Wine, González Bastías, "Naranjo," Valle de Maule, Chile, 2021

Spiced Lamb Meatball

stewed tomato ragu, lavash cracker

Nerello Mascalese, Eduardo Torres Acosta, "Versante Nord," Sicily, Italy, 2021

Marinated Picanha Skewer

red pepper, cremini, baba ganoush, chimichurri rojo

Cabernet Sauvignon, Carmelo Patti, Mendoza, Argentina, 2015

Honey Chiffon Cake

pineapple mousse, cherry gelée, buttered rum sauce

Solera Gran Reserva Brandy, Fernando de Castilla, Andalusia, Spain

HOSTS FOR THE EVENING

Cameron Mills – Bowler Wines & Spirits

Shane Riley – Chef, 1833 Kitchen & Bar