

LATE SUMMER

Wine Dinner

Menu:

Welcome glass:

*Dopff & Irwin Cremant
Brut*

1st Course:

*Baked Brie with Bacon
Shallot Cranberry, paired
with Chateau La
Freynelle Boreaux Blanc*

2nd Course:

*Coquille St. Jockes
(Scallops dish), paired
with Maison
Mademoiselle White
Blend*

3rd Course:

*Cucumber Mint Salad
with Sundried Tomato
dressing, paired with
Chateau La Rose
Trintandon Haut-Medoc*

4th Course:

*7oz Filet with Bordelaise
sauce & Lyonnaise
potatoes with Asparagus
drizzled with
Champagne citrus
vinaigrette, paired with
Maison Hommage Red
Blend*

Dessert:

*Pairs-Brest (A Choux
with Praline Creme
Mousseline), paired with
D'Estoublon Roseblood
Rose*

*9/5/2024
6:30 - 8 PM*

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