



EBERLE WINERY

# Wine Fest Dinner

## Menu

### FIRST COURSE

*Jumbo Sea Scallops ala Plancha*  
*Mango Ginger Slaw, Sale Soy Caramel*  
*2022 Estate Viognier*

### SECOND COURSE

*Grilled Maple Leaf Farms Duck Breast*  
*Tuscan Potato Salad, Roasted Heirloom Tomato Burrata Salad*  
*2021 Sangiovese*

### THIRD COURSE

*Prime Beef Tenderloin Medallion*  
*Creamy Corn Polenta, Forest Mushroom, Slab Bacon, Leek & Herb Relish*  
*2020 Cabernet Sauvignon*

### DESSERT

*Classic Strawberry Shortcake*  
*Fresh Whipped Cream*  
*2022 Muscat Canelli*



*Catered by Executive Chef Lou Rook of Annie Gunn's in Missouri*



EBERLE WINERY

# Wine Fest Dinner

## *Appetizers*

*Whipped Corsican Feta on Crostini  
with Local Honey & Toasted Pistachios*

*Grilled Chili Marinated Florida Pink Shrimp  
on Tortilla with Avocado Roasted Chili Salad*

*Fire Roasted Chicken Thighs on Mini Bun  
with Alabama White Barbecue Sauce*

*Charred King Salmon on Cucumber  
with Early Spring Fruit Relish*

*Catered by Executive Chef Lou Rook of Annie Gunn's in Missouri*