
WOLF BAY WINE DINNER

APRIL 20TH



CHEF IRA GALLON

Reception

Sophora, Sparkling Rose, New Zealand

First Course

Caesar Salad with Prosciutto and Melon

Paired with Wither Hills, Sauvignon Blanc, Wairau Valley C&A

Second Course

Gulf Shrimp in a Very Mild Yellow Curry with Basmati
and Golden Raisins

Paired with "Butter" by Jam Cellars, Chardonnay, Napa Valley C&A

Main Course

Roast Lamb Chop with Roasted Chanterelles, Spring
Peas, and Mint Pesto

Paired with "The Crusher" Petite Sirah, Clarksburg C&A

Dessert Course

Blueberry Buckle with Vanilla-Citrus Ice Cream

Paired with "Jam" by Jam Cellars, Cabernet Sauvignon, Napa Valley C&A

Thank you for joining us!

Derby Dinner May 6th

Wine Dinner July 20