

Aces Run Wine Festival Menu

Presented by Lora Lohr with Republic National

Sept 7, 2018, Seating 6:30

\$60pp

Reservations Required: RSVP (301) 387-6688

First Course

Shaved Brussels Sprouts, Caramelized Figs with White Cheddar, Radishes, Benne Wafer

drizzled with Dijon Vinaigrette

Paired with

Nobilo Icon Sauvignon Blanc, New Zealand

Second Course

Pan Seared Sea Scallop, Carrot Risotto topped with Garlic Confit & Baby Peas

Paired with

Franciscan Chardonnay, Napa CA

Third Course

Slow Braised Duck, Apricot Compote, served with Fingerling Sweet Potato's, Rainbow Chard Cracklins

Paired with

Meiomi Pinot Noir, CA

Fourth Course

Triple Berry Fresh Cream Crepes

Served with

Kim Crawford Rose, New Zealand