

# DUTCH'S at SilverTree

Wine Pairing Dinner w. Charlie Master, owner, Master Wines!

*Friday September 7, 2018*

## Appetizer

Shrimp Cocktail

Or

Crab Cocktail

Paired with

Mont Gravet Cotes de Gascogne 2017, France

## Salad

Spinach Leaves Topped with Parmesan Cheese,

Mandarin Oranges, & Candied Pecans,

Served with Cranberry Vinaigrette

Paired with

Le Charmel Rose 2017, France

## Entree

Choice of

Filet Mignon (Prepared Medium)

Paired with

Exem Bordeaux 2016, France

Or

Crab Cakes

Paired with

Tortoise Creek Chardonnay "Jams Blend" 2016, California

## Dessert

Fresh Chocolate Covered Strawberries

Paired with

Tiamo Organic Prosecco NV, Italy

**\$ 70 Per Person**

**Reservations Recommended**

**(301) 387-0525**