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SAVOR THE SUMMIT MENU

Saturday, June 22, 2019

Five-Course Dinner at 6:00 PM

Lobster and Mango Spring Roll

Gloria Ferrer Brut Sparkling Wine, Sonoma County, nv

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**Pad Thai with Shrimp (vegetarian available)**

*Willm Riesling, Alsace, France, 2016*

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Pla Sarm Rod Three Flavor Seabass

Argyle Pinot Noir, Willamette Valley, Oregon, 2017

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**Beef Panang Curry (vegetarian available)**

*Caltena Zapata Malbec, Mendoza, Argentina 2016*

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Purple Sticky Rice with Mango

Chateau Cantegril Sauternes, Barsac, France, 2014

\$95.00 Per Person for Dinner
\$50 for Wine Pairing
Tax and 20%Gratuity additional