



The Crane & Pelican turns 8 years old this fall and we are proudly celebrating with this wine dinner. Our mission is to bring you quality made from scratch food, served by a professional & friendly staff, in the beautiful and historic Dawley House. Thank You for all of your support as we look forward to many more years of serving the Quad Cities! Tonight we are proud to present to you the Wine Enthusiasts American Winery of the year **Bonterra**. Bonterra was founded on the philosophy that farming organically produces the purest, most flavorful fruit. This holistic approach balances the land & surrounding habitat of wasps, birds & wildlife to produce wines of unmatched flavor and distinction.

1st – Spinach Salad with warm goat cheese, cranberries, pecans, with a balsamic drizzle

Paired with Bonterra Sauvignon Blanc – Aromas of Grapefruit and Kiwi with crisp acidity & lush **flavors** of honeydew

2nd – Poached Salmon with mustard dill sauce on saffron rice

Paired with Bonterra Chardonnay – filled with flavors of green apple, pear, citrus & hints of French & American oak

3rd – Filet medallion with a blackberry coulis, & grilled asparagus

Paired with Bonterra Cabernet Sauvignon – Barrel aged offering hints of pepper & vanilla spice with rich berry-plum flavors

4th – Shortbread honey custard with white chocolate & fresh raspberry

Paired with Bonterra Zinfandel – flavors of blackberry & rich plum, aromas of blueberry & red raspberry.