

# July Wine Dinner

THURSDAY JULY 16<sup>TH</sup> 6PM

BY RESERVATION ONLY – 563-289-8774

\$59.95/PERSON WITH WINE, \$50.95/PERSON WITHOUT WINE

## White peach salad

with arugula, goat cheese & toasted almonds tossed with a White Wine Peach Vinaigrette.

## KURANUI SAUVIGNON BLANC

Crafted in Marlborough, New Zealand, this wine offers a heady nose of peach, lemon-lime & melon backed by gentle grass & vanilla bean notes.

## Filet of Beef Medallions

Two 4 oz Filet of Beef medallions served medium rare with caramelized onions in a bordelaise sauce with a corn cobette, and rosemary roasted potatoes.

## OCTOPODA CABERNET SAUVIGNON

Crafted in Napa Valley, California, this wine has aromas of raspberry & lavender layered with vanilla & toffee. Fruit coats the palate with notes of mocha on the finish.

## Lemon Bar Sundae

Lemon bar topped with our amazing vanilla ice cream, fresh whipped cream and a raspberry coulis drizzle.

## MAISON DE MADELINE BRUT

French sparkling wine known for its crisp, dry profile will pair well with the bright lemon & raspberry.