



WINE PAIRING DINNER

Hors d'Oeuvres

Seared Scallops

Lemon-Brown Butter Emulsion, Roasted Fennel, Micro Tarragon, Crispy Leek Threads
Hat Strap Chardonnay

SALAD

Roasted Beets and Goat Cheese Mosaic

Baby Arugula, Toasted Pistachio, Raspberry Gastrique, Cracked Pink Peppercorn
Fog Swept Pinot Noir

MAIN

Herb-Crusted Beef Tenderloin

Truffle Pommes Puree, Charred Asparagus, Black Garlic Jus
Rock Carved Cabernet

DESSERT

Dark Chocolate Raspberry Torte

Berry Compote, Cocoa Nib Crumble, Vanilla Bean Whipped Cream
Eight Spur Zinfandel

January 21 | 6:30 pm

To Purchase Tickets Visit
moodygardens.org

\$130 per person + tax and gratuity
for more information call 409-683-4404

