

# OLD WORLD WINE DINNER

*\$100 per person*

## FIRST COURSE

BABY BOK CHOY

*Chicken Stock, Butter, Garlic, Sea Salt & Cracked Pepper*

*Paired with Francois Montand Brut Blanc de Blanc*

## SECOND COURSE

SHRIMP CEVICHE

*Shrimp, Fresh Catch, Red Onion, Cherry Tomatoes, Carrots, Jalapeno, Cilantro, Tortilla Chips*

*Paired with Hughes Beaulieu Picpoul de Pinet*

## THIRD COURSE

SEA SCALLOPS

*Pan Seared Jumbo Sea Scallops, Parsnip Puree, Roasted Corn & Bell Pepper Salsa*

*Paired with Bouchard Aine Fils Chardonnay*

## INTERMEZZO

## FOURTH COURSE

STEAK FRITES

*10-ounce Sirloin Steak, Toast Points, Frites, Arugula Salad*

*Paired with Chateau Vermont Le Grand Cuvée Bordeaux*

## DESSERT COURSE

CHEF'S SELECTION OF CHEESES

*Paired with Chateau Roumeiu Sauternes*

Applicable sales tax & service charge are not included. Smashing Grapes will do our best to accommodate any dietary needs or allergic conditions. Menu selections are due 5 days prior to your event. Menu items and prices are subject to change without notice. Wines are subject to change with out notice. In house Sommelier available during event.

# NEW WORLD WINE DINNER

*\$125 per person*

## FIRST COURSE

SEARED AHI TUNA

*Sesame Crusted, Seared Rare, Mango & Pineapple Salsa, Avocado Wasabi Cream*

*Paired with Noble Hill "Bloem" Chenin Blanc/Viognier*

## SECOND COURSE

LOBSTER BISQUE

*Lobster Stock, Fresh Lobster Meat, Cream, Cognac, Chives*

*Paired with Bravium Anderson Valley Chardonnay*

## THIRD COURSE

AVOCADO CHICKEN TAGLIATELLE

*Tagliatelle, Blackened Chicken, Avocado Cream Sauce, Bell Peppers, Jalapeno, Pistachios, Goat Cheese*

*Paired with De Whetshof Limestone Hill Chardonnay*

## INTERMEZZO

## FOURTH COURSE

CABERNET BRAISED SHORT RIBS

*Braised Short Ribs, Cabernet Au Jus, Cipollini Onions, Zucchini, Baby Carrots, Parsnip Puree*

*Paired with Lexicon Cabernet Sauvignon*

## DESSERT COURSE

CHOCOLATE MOUSSE

*Silky Chocolate Mousse, Crumbled Toffee Topping, Whipped Cream, Mint*

*Paired with Lambert Chocolatier Port Style Wine*

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# GLOBAL WINE DINNER

*\$150 per person*

## FIRST COURSE

PEI MUSSELS

*White Wine, Butter, Garlic, Shallots, Tomatoes, Toasted Crostini*

*Paired with Orchard Lane Sauvignon Blanc*

## SECOND COURSE

BEEF CARPACCIO

*Thinly Sliced, Pan Seared Filet Mignon, Capers, Parmesan, Citrus Oil, Charred Lemon, Crostini*

*Paired with Antonio Facchin Prosecco Rosata*

## THIRD COURSE

CHILEAN SEA BASS

*Miso Glazed Chilean Sea Bass, Baby Bok Choy, Sautéed Mushrooms, Sesame Seeds and Sexy Scallions*

*Paired with Trenal Beaujolais*

## INTERMEZZO

## FOURTH COURSE

FILET MIGNON

*8-ounce Filet, Grilled Asparagus, Potato Gratin, Red Wine Jus*

*Paired with Iron & Sand Cabernet Sauvignon*

## DESSERT COURSE

SINFUL CHOCOLATE CAKE

*Multi-Layered Decadent Chocolate Cake, Vanilla Ice Cream, Whipped Cream, Mint*

*Paired with Quinta do Mourao 10yr Tawny*

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