



**Kathy's House**  
**Dinner and Wine Pairing**  
**February 23, 2018**  
**The Watermark at**  
**Shully's**



**Specialty Cocktail upon guest arrival:**  
*Sloe and Sage Bramble*  
*Sloe Gin, Sage Simple Syrup, and Lemon Juice*

Chef's Selection of Three Passed Petite Hors D'oeuvres

**First Course**

*Paired with 2016 Brooks Pinot Blanc (OR)*

Arugula, Shaved Fennel, Butternut Squash, Cauliflower, Pomegranate, and Fried Pepitas with Spice and a Side Demi of Cranberry Red Wine Vinaigrette

**Second Course**

*Paired with 2016 Fess Parker "Parker Station" Pinot Noir (CA)*

Seared Golden Salmon over Creamy Fennel Drizzled in Orange Bourbon Butter  
Topped with Fried Shallots and Pea Shoots

**Third Course**

*Paired with 2015 Luna Vineyards Lunatic Red Blend (CA)*

Beef Bourguignon with Balsamic and Roasted Red Grape Demi  
Over a Creamy Polenta Cake and Roasted Brussels with Walnuts

**Fourth Course**

*Paired with Presidential Ruby Port*

Collection of Artisan Cheeses  
Served with Sliced Baguette, Nuts, and Assorted Charcuterie

**Fifth Course**

*Paired with 2011 Carmes de Rieussec Sauternes*

Layer of Caramel with Lemon and Earl Grey Pot Du Crème in a Torte with Raspberry Garnish