

“Wines of the World” Wine Dinner
Hosted by The Tavernne of Richfield
Presented by Chef Todd Golenski & Esther Augoustinos

-First Course-

Beef, Seafood, & Cheese “Trinity”
(Beef Carpaccio, Scallop Ceviche, & Aged Cheese)
Paired with 2007 Robert Oatley Cabernet Sauvignon / Merlot
Australia

-Second Course-

White Onion Soup with Mint & Goat Cheese served with Seasoned Crostini
Paired with 2003 Juvenis Primitivo
Italy

-Third Course-

Arugula Salad with Blood Oranges, Grapefruit, Amaretto Almonds, & Smoked Souda with
housemade Raspberry Vinaigrette
Paired with 2009 Clifford Bay Sauvignon Blanc
New Zealand

-Fourth Course-

Citrus Grilled Swordfish with Ginger Lime Sauce, Salsa Verde, & Italian Roasted Tomatoes
Paired with 2008 Conquista Malbec
Argentina

-Fifth Course-

Sugar dusted Torte with Carmelized Grapes, Pears, & Sweet Red Onions with Crème Fraiche &
Caramel Drizzle
Paired with Frost Bitten Ice Riesling
United States

Join us in our intimate Wine Cellar at 7:00 on Wednesday Feb. 10th

\$50 per person plus tax & gratuity

Reservations Required

(330) 659-0610