

Wine Tasting Dinner

Saturday, November 4th | 6pm | \$90

Wine sourced and presented by Antonella Mancini, Owner and Winemaker of Cantina Pedres

Course 1

Roasted Beet Salad, Truffle Honey, Candied Walnuts, Red Tipped Butter Lettuce, Black Pepper Goat Cheese
Paired with Pedres Brut

Course 2

Hamachi Crudo Pickled Fresno Chili, Yuzu, Lime Caviar, Toasted Coconut
Paired with Brino

Course 3

Lobster Ravioli, Tarragon Cream, Aged Parmesan, Blistered Tomato, Bacon Breadcrumb, Shaved Black Truffle
Paired with Thilibas

Course 4

65 Day Dry Aged Strip Steak, Parmesan Risotto, Crispy Oyster Mushroom, Black Garlic Demi, Blistered Shishito Pepper
Paired with Cerasio

Course 5

Pumpkin Mousse Cake, Salted Caramel Ice Cream, Chocolate Cookie Crumb, Pumpkin Seed Brittle
Paired with Sulitai

Reservations are required. Please RSVP to danielledrury@columbiahillsgolf.com by October 26th.