



# Wine Pairing Dinner

FRIDAY, NOVEMBER 7TH, 6:30PM

## **Amuse Bouche**

Crab cake Croquette  
Lemon aioli and microgreen  
Pickled baby beet, peach puree, feta emulsion mousse  
Seared Tuna in wonton, fresh mango salsa and jalapeno  
Wine - Unshackled Sparkling Brut

## **Chilean Seabass**

Smoked Serrano chimichurri, creamy garlic potato puree  
charred broccolini, crispy thai chili garnish  
Wine - Saldo Chenin Blanc

## **Calabrian Chicken**

Parmesan Reggiano, mushroom polenta, fried baby tomato chili flake, beurre blanc  
Wine - Blindfold Blanc De Noir

## **Filet Mignon Medallion**

Crispy artichoke, red pepper and tomato coulis, carrot cream puree  
Wine - Prisoner Red Blend

## **Baklava**

Crispy sweet phyllo, wildflower honey, cinnamon candied walnuts, vanilla ice cream,  
roasted pistachio  
Wine - Saldo Zinfandel

# DANVERSPORT

space is limited - \$125.00 pp  
plus tax and gratuity

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