

wine pairing dinner

Featuring hand-selected wines by Sommelier Rick Rubel, Managing Director at Advintage Distributing

The Westin Hilton Head Island Resort & Spa
Saturday, March 20, 2021 • \$135 per person

reception

Oysters & Grits on the Half Shell
Fried Blue Point Oysters, Manchego Grits, Tasso Butter

Pomegranate and Chèvre Tart

Paired with: Chateau de Breze, Cremant de Loire Cabernet Franc Rose (NV)

dinner

FIRST PAIRING

Lump Crab & Local Shrimp & Pork Belly Fried Rice,
Grilled Pineapple Tamari Glaze, Shishito-Ginger Pesto

Paired with: Miner Family Winery, Sauvignon Blanc Napa Valley (2018)

SECOND PAIRING

Roasted Red Snapper, Heirloom Tomato Bouillon, Truffle Corn Fondue,
Tarragon Oil, Pea Tendrils

Paired with: Failla, Chardonnay Sonoma Coast (2018)

THIRD PAIRING

Pan Roasted Duroc Pork Tenderloin Noisette, Carnival Succotash,
Charred Apple & Fennel Mostarda

Paired with: Kistler, Sonoma Coast Pinot Noir (2017)

FOURTH PAIRING

Braised Short Rib Torchon, Celery Root Purée, Globe Carrots, Avena Demi

*Paired with: Matthew Wallace, Cabernet Sauvignon Regusci Vineyards
Block 1 Stags Leap District (2016)*

dessert reception

Paired with: Bodegas Olivares, Jumilla Dulce Monastrell (2016)