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Whole Food Plant-Based Wine Dinner

Tuesday, September 26, 2023 - 6:00 p.m.

Mock Mojitos served with Hibiscus Iced Tea offered as alternative

Amuse Bouche

Mango Sashimi, Sticky Rice, Pickled Watermelon, Kalbi Sauce, Micro Mustard
2021 Dr. Loosen Urziger Wurzgarten Spatlese

Artichokes

Braised Artichoke Rockefeller, Creamy Spinach, Brazil Nut Glacage,
Dehydrated Artichoke and Kale Chips
2021 Nikolaihof Wachau Gruner Veltliner

Potatoes & Corn

Ayocote Blanco Bean, Local Corn and Yellow Creamer Potato “Bouillabaisse”,
Saffron Potato and Oyster Mushroom Scallops, Bean Arepa, Corn Rouille
2019 Di Prisco Greco di Tufo Pietra Rosa

Greens, Greens, Greens

Young Romaine, Arugula and Grilled Baby Bok Choy Caesar Salad, Heirloom Radish,
Naan Bread Croutons, Roasted Chickpeas, Nutritional Yeast Parmesan,
Creamy Lemon Garlic Dressing
2015 Stonestreet Terrace Ridge Sauvignon Blanc

Tomatoes, Squash, Eggplant & Peppers

Hearth Roasted Shishito Pepper, Eggplant, Local Tomato and Lentil Ratatouille,
Braised Escarole, Roasted Baby Summer Squash,
Whole Wheat Potato Gnocchi, Tomato Jam
2020 Kermit Lynch Côtes du Rhône

Mushrooms & Cauliflower

“Turf and Turf”, Brick Pressed Portabella Mushroom Brisket,
Grilled Cauliflower Steak, Chanterelle Mushrooms,
Cauliflower Coulis, Shiitake Star Anise Broth, Salsify Mash
2021 Hartford Court Pinot Noir Land's Edge

Dessert

Fresh Fruit Carvings and Skewers
Quinta Do Crasto LBV Unfiltered Port
Roasted Beet Red Velvet Cake with Fresh Mint
Forteto della Luja Moscato D'Asti Canelli, Piemonte N.V.

Featuring vegetables from The Chef's Garden
Executive Chef: Chef Regan Reik
