

# Kurth Event

Croustade of Double Cream Brie  
Caramelized Pear, Pancetta- Red Onion  
Relish, Micro Arugula

Ginger, Kaffir Lime and Coconut Milk  
Carrot “Panna Cotta,”  
Pea Tendril, Mint Garnish

Dried Fig and Goat Cheese Mousse  
Truffle, Baby Arugula, Balsamic –Fig  
Reduction

Demitasse of Tarragon and Butter  
Poached Lobster “Cappuccino”

Black Sesame Seed and Chimichurri Paste  
Seared Tuna  
Chimichurri Crème Fraiche, Micro Cilantro  
Plantain Chip

Panko Crusted Chipotle Crabcake,  
Avocado -Lime Crème Fraiche, Fried  
Tortilla Salad

Brochette of Smoked Pork Tenderloin,  
Creamy White Cheddar Grits, Arugula,  
Makers Mark Bourbon Sauce

Seared Filet Mignon, Garlic Spinach, Blue  
Cheese Mashed Potato  
Garlic- Soy Jus

Terra Burdigala La Vigne D’Argent  
Sauvignon Blanc –Semillon Blanc

Altanuta Pinot Nero 2009  
Trentino

Cacciagrande Viognier  
Maremma Toscana 2009

Carpene Malvolti Prosecco Extra Dry  
Conegliano valdobbiadene

Acquagiusta Rosso 2008  
Maremma Toscana

Triennes Criennes St Auguste 2007  
Cabernet Sauvignon, Sryrah, Merlot

