



THE POINTE
fine dining on pointe.

Zinfandel Wine Dinner: Thursday, January 27th, 2022, 6:00pm

DINNER:

Crostini with Seared Beef: Topped with brie and raspberry compote

BBQ Salmon on Pumpernickel:

(7 Deadly Zins 2017, Lodi, California)

Sinful indeed, the 2017 Old Vine Zinfandel is full-bodied and seductive. Heaps of jammy berry fruit are followed by aromas of leather, oak and spice notes.

Coca Cola BBQ Shrimp Flatbread: With queso fresco and Pico de Gallo

(Temptation Zin 2016, Alexander Valley California)

This purple hued wine has earthy aromas of plum, strawberry jam, fruit leather, black cherry and apricot.

Carolina BBQ Chicken: Over roasted sweet potato and caramelized onion couscous

(Sin Zin 2017, Alexander Valley California)

A California classic! This 2017 is a rich Zinfandel with flavors of black cherry, plum, black pepper, apricot and chocolate.

Maple Dijon BBQ Osso Buco: With parsnip and pear slaw

(Redemption Zin 2014, Alexander Valley California)

A big wine with spicy aromas of blackberry, blueberry, dark chocolate, black pepper, oak, vanilla and tea leaves.

DESSERT:

Chocolate Pecan Pie

(Wine pairing to be announced)