



· STEAKHOUSE ·

## **Vine to Table**

Featuring Bio organic wines and Gulf coast  
vine-grown produce

### **Reception**

Chilled watermelon soup with goat cheese and fresh basil-tupelo  
honey ice paired with Argyle Brut Sparkling,  
Willamette Valley, Oregon 2009

### **Second Pairing**

Vine-ripe tomatoes and Kirby cucumbers with fresh chive vinaigrette,  
Benton's smoked bacon and sweet corn relish paired with  
Brooks Riesling, Willamette Valley, Oregon 2009

### **Third Pairing**

Grilled long-line caught Gulf coast swordfish "Verjus" with grape seed  
oil, local zucchini and yellow squash paired with Soter Pinot Noir,  
Mineral Springs Ranch, Willamette Valley, Oregon 2010

### **Fourth Pairing**

Snake River Farms Wagyu New York Strip sliced over Florida snap  
beans with shiitake mushroom cabernet reduction paired with  
Grgich Hills Cabernet Sauvignon, Napa Valley, California 2009

### **To Finish**

Meyer lemon icebox cheesecake with Florida strawberry compote.