

TIDAL CREEK BREWHOUSE



WINE DINNER

MAY 26TH 2024

FIRST COURSE

HEIRLOOM TOMATO BRUSCHETTA

PAIRED WITH

THE LITTLE SHEEP - SAUVIGNON BLANC

AROMAS OF RIPE PEACH AND CITRUS NOTES WITH FLAVORS OF LEMON, LIME AND A HINT OF GREEN APPLE. WELL-BALANCED ACIDITY AND A LINGERING HINT OF NECTARINE FRAMES THE FINISH.



SECOND COURSE

CHARD CAESAR WITH GRILLED LEMON CAESAR DRESSING

PAIRED WITH

E. GUIGAL - COTES DU RHONE BLANC

YELLOW GOLD, CLEAR AND BRILLIANT COLOUR. ON THE NOSE FRESHNESS MARKED BY THE DISTINCTIVE AROMAS OF VIOGNIER ;WHITE FLOWERS, APRICOT, ACACIA AND WHITE PEACH. ON THE PALATE FRUITY WITH PLENTY OF RICHNESS AND BODY. A WELL-ROUNDED WINE WITH ELEGANCE, STRENGTH AND BALANCE.



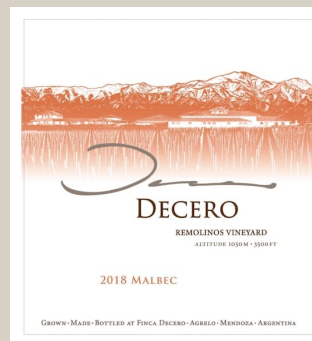
THIRD COURSE

ROASTED BEEF TENDERLOIN WITH PORT GRAVY, MASHED
POTATOES AND SAUTEED GREEN BEANS

PAIRED WITH

FINCA DECERO - MALBEC

INTENSE VIOLET AROMAS OVER A CORE OF RED FRUITS WITH NOTES OF
CHERRIES AND RASPBERRIES. THE WINE SHOWS EXCELLENT BALANCE A
FINE BACKBONE OF FRESH ACIDITY AND SUPPLE AND ELEGANT TANNINS
FROM 14 MONTHS MATURATION IN FRENCH OAK BARRELS.



DESSERT COURSE

STRAWBERRY SHORTCAKE

PAIRED WITH

CITY SCAPE POMEGRANATE PINOT NOIR

FERMENTED WITH 100% PURE POMEGRANATE JUICE
AND RIPE, JUICY PINOT NOIR, THIS
MOUTHWATERING SEMI-SWEET RED IS PERFECT
FOR A BEAUTIFUL SUMMER DAY!

