



The Esmeralda Inn & Restaurant Wine Dinner

With

Skyland Distributing Company

Wednesday February 1st, 2017 at 6:00 PM

\$70 Per Person

Call today for your reservation 828-625-2999

Amuse Bouche

Whipped white truffle scented local Chevre in a parmesan cup

La Marca, Prosecco

First Course

Fig BBQ glazed quail over a mixed green salad with Moody Feta cheese topped with crispy carrots

Man O' War, Sauvignon Blanc

Second Course

Herb crusted sea bass with tomato jam and creamy apple wood smoked bacon Brussels sprouts

Laguna Ranch Vineyard, Chardonnay

Intermezzo

Prosecco and strawberry infused granita

Third Course

Grilled bison hanger steak with a black current red wine butter sauce over potato gnocchi with wild mushrooms

Louis M. Martini, Cabernet Sauvignon

Final Course

Baileys infused cream, layers of crispy phyllo and blackberry gastrique topped with chocolate almond bark

Royal Tokaji, Ice Wine