

Goat Cheese, Bacon and Arugula Flat Bread

paired with La Vieille Ferme Ventoux Rosé , 2013

Sesame Ginger Green Beans

paired with Cono Sur 'Bicicleta' Gewurztraminer, Bio-Bio Valley Chile, 2012

Saffron Risotto with Tiger Prawns

paired with Kanazawa Nomu (Viognier/ Semillon White Blend), 2011

Seared Duck Breast with Golden Beets

paired with Little Yering Pinot Noir, 2012

Braised Lamb Navarin

paired with Ruffino Chianti, 2012

Ginger Mascarpone Creme Brûlée

paired with Villa Teresa Prosecco, Organic

Food Pairings Presented by:

Chef Matteo Marra

Event Presented by:

Emily Caulfield of

