



Wine Tasting Dinner

SATURDAY, NOVEMBER 9TH | 6:00PM | \$90

Course 1

Ahi Tuna Poke with Whipped Avocado, Cucumber,
Pickled Jalapeno, Pineapple, Tobiko, Ponzu

Saint Clair Family Estate, Sauvignon Blanc Marlborough (2023)

Course 2

Heirloom Tomato Salad with Cracked Pepper Burrata,
Basil Espuma, Everything Parmesan Crisps, Aged

Balsamic

*Robert Talbott Vineyards, Pinot Noir Sleepy Hollow Vineyard Santa Lucia
Highlands (2021)*

Course 3

Blue Crab Carbonara with Crispy Pancetta, Roasted
Tomato, Cavatelli Pasta, Sherry Cream Sauce, Aged
Parmesan

Pahlmeyer, Jayson Chardonnay Napa Valley (2021)

Course 4


Coffee Rubbed Venison with Black Cherry Reduction,
Caramelized Mashed Cauliflower, Honey Rosemary
Carrots

Argiano, Brunello Di Montalcino (2019)

Course 5

Lemon Raspberry Meringue, Lemon Curd, Raspberry
Cream, Fresh Berries

Ceretto, Moscato d'Asti I Vignaioli Di S. Stefano (2023)



RESERVATIONS ARE REQUIRED. PLEASE RSVP TO
DANIELLEDRURY@COLUMBIAHILLSGOLF.COM
BY NOVEMBER 1ST