



# Wine Tasting Dinner

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

## Course 1

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

## Course 2

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

## Course 3

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

## Course 4

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

## Course 5

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



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