

4 Course Wine Pairing Dinner

Thursday,
September 12
6:30PM

\$50

+tax & gratuity



First Course Peach Salad

Grilled peaches, breaded goat cheese medallions, blueberries,
baby arugula tossed with peach vinaigrette

La Forcine, Muscadet Sèvre-et-Maine - France

Second Course

Prosciutto Wrapped Asparagus

Grilled asparagus, provolone cheese wrapped in an imported prosciutto
served with mushroom sauce

Esser Pinot Noir - California

Third Course

Pan Seared Duck Breast with Blueberry Sauce

Pan seared duck breast, carrot puree, tempura zucchini, blueberry glaze

Peirano Estate Zinfandel - California

Fourth Course

S'mores Bread Pudding

Summer camp fire classic, torch marshmallows, chocolate ganache
and graham crackers baked with soft bread

Favaios Moscatel do Douro - Portugal

DESMOND'S RESTAURANT & PUB
631.846.2335