

October 18, 2018

6:30pm

Beaulieu Vineyards Wine Dinner

Open the night with a refreshing Aperol Spritz

Eggplant Caprese paired with Provenance Sauvignon Blanc

Pasta Aglio e Olio topped with roasted cauliflower & toasted pecorino Romano bread crumb mix paired with Sterling Chardonnay

Slow Roasted Lamb Shank with a roasted mire poix in a cabernet reduction paired with BV 2015 Cabernet Sauvignon

Italian Jambalya

A blend of grilled pork, chicken & shrimp served over risotto paired with BV Tapestry

Chocolate Molten Cake paired with Provenance Cabernet Sauvignon

Keep your eyes open for some surprises!!!

You will not want to miss