

PIGS & PINOT

RECEPTION

Pigs in a Blanket

*Vignoble du Rêveur, "Rien ne Bouge" 2020, Alsace,
FR*

FIRST COURSE

Lyonnaise Salad

baby frisee, glazed Pork Belly, french dressing,
chopped herbs

Chicharrónes

Guajillo sauce

Poulléau Volnay 2021, Burgundy, FR

SECOND COURSE

**BBQ Pork Ribs, Pork Tenderloin, & Jalapeño
Sausage**

cheese potato gratin and lardon and broccolini.

*oo Wines Pinot Noir VGR 2021, Willamette Valley,
OR*

THIRD COURSE

Olive Oil Cake

vanilla ice cream, topped with glazed bacon and pecans

*Arista Pinot Noir "Lucky Well" 2021, Russian River
Vally, CA*

CULINARY DIRECTOR: PASCAL SANCHEZ

BEVERAGE DIRECTOR: FABIAN

HERNANDEZ