

*Lenoir Rhone Rangers – Texas Fine Wine Dinner  
Monday, April 7, 6 – 8:30 p.m.*

*Welcome Wine: Bending Branch Winery Picpoul Blanc*

*Course 1:*

*barton springs mill blue corn and pecan hush puppies, texas apple miso butter*

*and*

*blue crab fingers, curry leaf leche de tigre, chili oil*

*Wine: Duchman Family Winery Roussanne*

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*Course 2:*

*chilled cavatelli, heirloom tomato, whey, arugula, salsa macha*

*and*

*snapper crudo, turnip escabeche, black pepper, texas olive oil*

*Wine: Pedernales Cellars Aletheia Rosé*

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*Course 3:*

*chickpea socca, pistou, ricotta, daikon, mushroom conserva*

*and*

*seared kimchi marinated cabbage, smoked cabbage furikake*

*Wine: Spicewood Vineyards Tandem (Carignan, Mourvèdre)*

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*Course 4:*

*koji aged wagyu hanger steak, sunchoke puree, ginger, nori*

*and*

*grilled brassicas, red cabbage gastrique, sweet onion*

*Wine: Bending Branch Winery Petite Sirah, Newsom Vineyards*