

Executive Chef –  
Ed Davis



Chef de Cuisine –  
Ruben Lopez

**Global Wine Dinner**

**SAMPLE**

*Three Courses Each Served With A Tasting Size Of Each Accompanying Wine 35~*

**First Course**

*Marinated, Grilled Jumbo Shrimp  
Baby Greens, Roasted Red Pepper, Asparagus, Brie Cheese  
Mango Citrus Vinaigrette*

**Domaine Les Hautes Noelles Muscadet**

Complex & Fresh with Ripe Melon and a Dry Crisp Palate

**Second Course**

*Roasted Wild Salmon  
Sun Dried Tomato Pesto Risotto, Asparagus, Vegetable Confit  
Champagne Lemon Beurre Blanc*

**Villa Maria Sauvignon Blanc**

Bursting with passion fruit, crispy clean finish

**Third Course**

*Tahitian Vanilla Crème Brûlée*

**Churchill's White Porto**