

Ace's Run Restaurant 2017 Wine Dinner
Presented by The Country Vintner &
Charlie Masters of Masters Wines
6:30 Seating \$50 pp

First Course

Smoked Walleye Dip, Fresh Horseradish, Breadworks
Crostini, House Pickled Giardiniera
Mont Gravet Cotes De Gascogne Blanc, France 2016

Second Course

Shaved Brussels Sprouts, Toasted Almonds, Radish, Red
Onion, Dijon Vinaigrette & Asiago
Tortoise Creek Pinot Noir, California 2015

Third Course

Pappardelle Pasta, Veal Meatball, Fresh Peas, Tomato-
Mascarpone Sauce
Tiamo Chianti, Italy 2015

Fourth Course

Pan Seared Chesapeake Rockfish, Sweet Potato Puree,
Wilted Spinach, Sweet Corn Gremolata
LeCharmel Syrah-Granache, France 2014

Fifth Course

Irish Trifle - served with Sherry, custard, whipped cream &
fruit
Tiamo Organic Prosecco, Italy