

The Manor Steakhouse Wine Dinner
Presented by Fran "Pineapple" Schmitz of Ste. Michelle Wine Estates
Sept 7, 2018 Arrival & Reception 6:30
Reservations Required (240) 488-1104
\$ 65 pp

Arrival Reception

Chilled MD crab and Avocado Amuse Bouche
Paired with
Michelle Brut

First Course

Compressed Chicken Confit Caramelized onion with a Port Reduction
& Crispy Leeks
Paired with
Erath Pinot Gris

Second Course

Sweet Potato Potage, Goat Cheese Cream & Toasted Pecans
And
Grilled Zucchini Salad atop of Mixed Greens with a Basil Vinaigrette
Paired with
Intrinsic Red Blend

Third Course

Braveheart Farms Beef Wellington with Mushroom Duxelle & Malibu Baby Carrots
Or Choice of
Baked Alaska Halibut, Curry Cauliflower Puree, Baby Malibu carrots, Potato Croquette
Paired with
Columbia Crest H3 Cabernet Sauvignon

Fourth Course

Crème Brûlée
Paired with
Chateau Ste Michelle "Harvest Select" Riesling