

THE SYMPHONIA & SIXTY VINES PRESENT:



HARMONY & VINES

A Symphony of Flavor

*Music to surprise and delight
will be selected to accompany each course.*

Menu

First Course

Burrata

Basil Pesto, Wood Grilled Ciabatta, Tomato & Garlic Confit,
Balsamic Dijon Vinaigrette, Sea Salt.

Vinum Cellars (Chenin Blanc) Clarksburg, CA

Second Course

Radiator Primavera

Primavera Vegetables, Spinach, Tomatoes, Pecorino Romano, Pesto Butter

Paired with Chateau La Freynelle (Sauvignon Blanc)

from Graves, BDX, FR

Third Course

Pan Roasted Chicken

Chick Peas, Roasted Tomato, Pickled Peppers, Toasted Garlic, Fresh Herbs.

Paired with (Bodegas Aragonesas) from Campo de Borja, ESP

Fourth Course

Sticky Toffee Cake

Rum Cake, Roasted pineapple, Ginger, Crème Anglaise

Paired with Beekeep Cocktail

Bourbon, Honey, Lemon, Grapefruit