

THE SYMPHONIA & SIXTY VINES PRESENT:



HARMONY & VINES

A Symphony of Flavor

Menu

First Course

Fried Chicken & Caviar

Paired with Sesenta Cava from Spain

The effervescence and acidity of Champagne aids in cutting through the richness of fried chicken by effectively breaking down the fats on your palate.

Accompanied by music from Spain

Second Course

Shrimp Campanelle

Paired with Stemmari Pinot Grigio from Sicily

Pinot Grigio is a white wine that features a delicate flavor palate and notes of citrus that will vibrantly shine together well with the fresh and light ingredients of this shrimp pasta.

Accompanied by music from Italy

Third Course

Pork Tenderloin

Paired with Lange Pinot Noir from Oregon

Pinot Noir is a red wine known for its light to medium-bodied character and distinct fruity and spicy flavors. It is a classic choice for pairing with pork tenderloin. Pinot Noir's light tannins and delicate fruit flavors can complement the pork flavor without overpowering it.

Folk Music accompanies this course

Fourth Course

Deviled Affogato

Paired with Saint Andre from France

Chocolate and coffee pair very well with French wine,

as does the music from France that will accompany this course