



LONGBOAT•KEY•CLUB
& RESORT

PRESENTS

FRIENDS OF FORKS & CORKS WINEMAKER DINNER
Hosted by Butch Milbrandt of Milbrandt Vineyards

Friday, January 27
Harbourside Dining Room

~ FIRST COURSE ~

Green Curry Cured Hamachi Crudo
Served with a Cucumber-mint Sorbet and a Sweet Lemon Broth
Wine Pairing: 2010 Estate Viognier

~ SECOND COURSE ~

Slow-braised Oxtail Ravioli
Served over a Leek and Charred Corn Relish and Sorrel Emulsion
Wine Pairing: 2009 Estate Tempranillo

~ THIRD COURSE ~

Intermezzo

~ FOURTH COURSE ~

Skillet-seared Veal Loin
Served With Blistered Tomatoes, Tasso-rubbed Brussel Sprouts
and a Apple-parsnip Mash
Wine Pairing: 2009 Estate Syrah

~ FIFTH COURSE ~

Char-grilled Lamb Rack
Served over a Cinnamon and Mint Tomato Chutney
with Toasted Cous Cous and Spiced Greens
Wine Pairing: 2007 Sentinel

~ SIXTH COURSE ~

Peach Filo Purse
served with Honey Crème Anglaise
DESSERT Pairing: 2010 Muscat