

# Beringer Experience

## Food & Wine Pairing Menu

FRIDAY, OCTOBER 25<sup>TH</sup> | STARTING AT 7PM

### AMUSE

Mousse of Trout  
Toast | Scallions | Herring Caviar

### PAIRED WITH

Frescobaldi Leonia Brut,  
Toscana, Italy

### 1ST APPETIZER

Flamed Scallops  
Vanilla-Lemon Crème | Cucumber |  
Red Onion | Dutch Eel | Radish |  
Croutons

### PAIRED WITH

Beringer Chardonnay  
California, USA

### 2ND APPETIZER

Prosciutto Ham  
Puffed Bell Pepper Salad |  
Olive Crumble | Orzo Pasta |  
Potato-Truffle Sauce

### PAIRED WITH

Beringer Bros Bourbon  
Barrel Aged Red Blend,  
California, USA

### MAIN COURSE

Lamb Cutlets  
Grilled Bimi | Sweet Potato | Mini Potato |  
Salsa Verde | Red Wine-Thyme Sauce

### PAIRED WITH

Beringer Knights Valley Cabernet Sauvignon,  
California, USA

### DESSERT

Dark Chocolate Mousse  
Danish Blue Crumble | Apple Syrup |  
Green Apple | Pecan Nuts

### PAIRED WITH

Beringer Napa Valley Cabernet  
California, USA

**Bon Appetit**

# BERINGER®

Since 1876, Beringer Vineyards has stood as a symbol of California's rich winemaking heritage, nestled in the heart of Napa Valley. With each bottle, we invite you to savor the diverse and unforgettable flavors that have made our wines legendary for generations.

Crafted with passion and precision from our carefully cultivated grapes, Beringer offers an authentic taste of California, reflecting the legacy, tradition, and dedication to excellence that has defined us for over a century. Experience the true essence of Napa Valley with every sip.

