



MUTINY
WINE ROOM

Parmeson Wine Dinner-March 4th, 2021

First Course

**2019 Parmeson “Indian Springs Ranch Vineyard” Sauvignon Blanc
Local greens salad, red pear, herb chevre, prosciutto di San Danielle,
white balsamic vinaigrette**

Second Course

**2017 Parmeson “Josephine Hill Vineyard” Chardonnay
Corn succotash stuffed TX Golden Farms quail, hen of the woods
chasseur, Castelrosso espuma**

Third Course

**2018 Parmeson “Jack Hill Vineyard” Pinot Noir
Roasted pork loin, parsnip chips, wilted spinach,
prune & orange brandy sauce**

Fourth Course

**2015 Parmeson “Munselle Vineyard” Cabernet Sauvignon
Ancho & coffee rubbed Falcon Lake Farms beef tenderloin, ras el haout sweet
potato puree, pomegranate bordelaise**

Fifth Course

**2016 Parmeson “Alegria Vineyard” Zinfandel
“Turrón de Vino”
Zinfandel infused torched meringue, fresh sliced black grapes**