

## Wine & Food Pairing January 27th

Enjoy an evening of food & wine pairings co-hosted by Republic National Distributor sommelier Mark Pope

5:00 pm The evening begins with a social hour

6:00 pm Sit down for three-course dinner & wine pairing

### Passed Hors D'oeuvres

*Chardonnay & Pinot Noir*

Crispy Flautas Braised pork, verde queso

Crab Cake Bites Preserved AZ lemon aioli

### Appetizer

**Skillet-Seared Patagonia Shrimp**

White corn grits, cilantro-mint brodo, pickled green apple, jicama, radish relish

*Sauvignon Blanc or the likes of*

### Entrée

**Braised Short Rib**

Pan jus lié, romanesco broccoli, sage butter, sweet potato and caramelized spanish onion hash

*Cabernet Sauvignon or Merlot*

### Dessert

**Chocolate Espresso Gâteau**

Chocolate cookie crust, espresso cream, chocolate ganache glaze, raspberry coulis

*Zinfandel or Merlot*

\$60 per guest ++ Reservations required by January 25  
GF & Vegan options available

