

KNOXIE'S TABLE

Wine Dinner

FIRST COURSE | UPON ARRIVAL

SMOKED SALMON CANAPES

Herbed Cream Cheese, Dill, Capers, Crostini

Weingut Ingrid Groiss, Gruner Veltliner (Austria)

SECOND COURSE

ROCKFISH ALMONDINE

Parsnip Puree, Beurre Noisette,

Diced Tomatoes

Chateau de Chaintre, Bourgogne Blanc (France)

THIRD COURSE

SMOKED PORK BELLY

Creamy Polenta, Broccolini, Cherry Gastrique

Tenuta di Collosorbo, Rosso di Montalcino (Italy)

FOURTH COURSE

BASQUE BRAISED SHORT RIBS

Spanish Rice, Blackberry Sauce

Finca la Mata, Ribera Del Duero (Spain)

FIFTH COURSE

CHEESE COURSE

Asiago, Gorgonzola, Candied Orange Gastrique

Dried Apricots, Berries, Jam, Toast Points

Churchill's Dry White Port (Portugal)

SIXTH COURSE

PORTUGUESE CHOCOLATE CAKE

Luxardo Cherries, Mint

Churchill's Crusted Port (Portugal)

WEDNESDAY, OCTOBER 25, 2023