

*The*  
**GRANDVIEW**  
RESTAURANT  
*and Supper Club*

//////////////////////////////////// *Pinot Wine Dinner* //////////////////////////////////////

Old World vs New World

Friday October 4th, 2019

6:00 Champagne Reception

Domaine Collin, Cremant de Limoux, Brut, France

Blini topped with Crème Fraiche, Sturgeon Caviar, Dill and Shaved White Chocolate  
A medley of local Wisconsin Cheeses and Old World European cheeses served with Prosciutto, Crackers and a Medley of Fresh Fruit

7:00 Dinner Service

New World 1st course – West Coast Clam Bisque

Brooks Estate Pinot Gris, Willamette Valley, Oregon

Creamy Littleneck Clam Bisque topped with Crispy Pancetta and Tarragon Oil

Old World 2nd course – Italian Stuffed Tomato Salad

Scarpetta Pinot Grigio, Friuli, Italy

San Marzano Tomato Stuffed with Pesto Infused Ricotta Cheese set on a Bed of Arugula tossed in Extra Virgin Olive Oil, Lemon, Balsamic Reduction and Maldon Sea Salt

New World 3rd course – Wild Mushroom Ravioli

Montinore Estate Pinot Noir, Willamette Valley, Oregon

House Made Ravioli stuffed with a Wild Mushroom, Cherry and Goat Cheese Duxelle Served over Tri-Colored Carrots filled with Root Vegetable Puree with a Mushroom Pinot Noir Reduction

Old World 4th course – Tournedos Rossini

Joseph Drouhin Cote de Beaune-Villages, Burgundy, France

Prime Barrel Cut 4oz Filet Mignon topped with Fried Foie Gras, Shaved Black Truffle, and Madeira Demi-Glace served on a Herbed Crostini

Old World 5th course – Vanilla Fruits d'Orange

Taylor Fladgate 10 Year Old Tawny Porto

Blood Orange Mousse, Vanilla Cremeux, Orange Glaze and an Almond Dacquoise