The Luncheon Club is delighted to present...
A very special evening of wining and dining!

Chef Damian Esposito will be talking about the menu he selected and prepared to accompany the California wines. Dinner begins with custom, handmade Hor d’oeuvres and two sparkling wines!

Wine Brokers Regional Manager and Sommelier, Kyle Beasmore, will be presenting five wines from the Laetita and the Zaca Mesa Vineyards.

New This Year . . .
The wines will be available for purchase after dinner.

The Menu . . .

Laetita Brute Sparkling Wine will start the hor d’oeuvres of white eggplant caponata with green tomatoes and golden raisins on toasty baguette, and the Laetita Rose Sparkling Wine will be served with mascarpone stuffed strawberries and balsamic glaze.

Laetita Chardonnay will accompany a salad of Barren County Bleu Cheese with Castle Ventrano Olive buttered crostini, pickled pearl onions, sherry and toasted Almond Vinaigrette.

Then, Zaca Mesa Z Cuvee for the main entrée of Frenched Breast of Chicken stuffed with sage and sun dried tomatoes accompanied by a Pan Jus lie, over saffron risotto grilled asparagus and green onions, and coriander roasted baby carrots.

Laetita Estate Pinot Noir will finish with the dessert of Vanilla Panna Cotta with dried current jam, on chocolate pate sucre, and a hazelnut toile.

Bon Appetite!

Wine Tasting Dinner! PRE-PAID EVENT Payment required by 3:00 PM on Friday, April 24th.

Please PRINT your name as you would like it to appear on your name tag.

NAME: _________________________________________  $27
NAME: _________________________________________  $27
GUEST: ________________________________________  $29
GUEST: ________________________________________  $29

This special event planned for you by The Luncheon Club.