
Red Clover Inn & Restaurant

“South American” Wine Dinner

April 5th, 2019

\$80.00 +tax & gratuity added

first course

Fig & Brie Flatbread

fig spread, arugula

Viña Mayu, Sauvignon Blanc, Quebrada de Talca Vineyard, Chile 2017

second course

Lobster Bisque

shrimp toast, creme fraiche

Casa Silva, Sauvignon Gris, Vines Valle del Colchagua, Chile 2017

third course

Chicken and Chevre Croquets

confit chicken, red pepper coulis

Tikal, Malbec, Syrah, Natural, Mendoza, Argentina 2013

fourth course

Braised Lamb Shank

yellow-eyed beans, leeks, shiitake mushroom

Casa Silva, Carménère Cuvée, Colchagua Valle del Colchagua, Chile 2016

fifth course

Brioche Bread Pudding

a la mode, golden raisins

Luca, Chardonnay, G Lot, Tupungato, Mendoza, Argentina 2014

Thank you for dining with us!

Chef de Cuisine Chef Mike Ryan & Sous Chef Tom Holland III

The Red Clover Inn Staff

-Menu is subject to change-