



Bull & Bear
Masters 2017
Wine Pairing Dinner

Nickel & Nickel Wine Dinner Menu

Amuse
Enroute Chardonnay

1st Course

Pan Seared Diver Scallop

Pata Negra Ham, Ajo Blanco, Pickled Green Grape Syrup, Micro Celery
Farniente Chardonnay

2nd Course

Crispy Berkshire Pig Cheek

Fresh Milled Southern Style Corn Pudding, Maple & Orange Bitters
Enroute Pinot Noir

3rd Course

Veal Sweetbread Ravioli

Double Stock Demi, Parmesan Reggiano
Nickel&Nickel Tench

Entrée

48hour Boneless Short Rib

Puree of Cauliflower, Wilted Baby Spinach, Lavender and Rosemary Scented Demi
Farniawnte Cabernet Sauvignon

Dessert

Confit Grapefruit Sable, Honey Gelato

Nickel&Nickel Dolce

Nickel & Nickel
SV&NS
Single Vineyard Wines

\$165 per person, plus tax and gratuity



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