# AWARDS LUNCHEON



## **MENU**

## **APPETIZER**

Baby Iceburg Wedge with Gorgonzola and Bacon Crumbles

2017 Gewurztraminer by Lost Oak Winery Texas High
Plains Diamante Doble Vineyards
2017 Chardonnay by Becker Vineyards Texas High
Plains Canada Family Vineyards

## ENTRÉE

Caprese Chicken Breast Melt accompanied by Wild Sorghum Rice Medley with Currants and Almonds Tossed in Balsamic Reduction served with Carrot Wrapped Hericot Verts

2016 Sunkissed by Blue Ostrich Winery and Vineyard
Texas Rose

### DESSERT

Brie and Dark Chocolate Truffle dusted in Sea Salt

2017 Private Reserve Papa Paula Port by

Messina Hof WineryTexas



## **APPETIZER**

Gourmet Cheese & Craker Assortments

## ENTRÉE

Short Ribs
Panko Crusted Cod
Baby Roasted Vegetables
Macaroni Bites

### **Featured Wines**

LONE STAR INTERNATIONAL WINE
COMPETITION PROMOTIONAL WINE
ATTENDEES ARE ENCOURAGED TO BRING THEIR
OWN WINE TO SHARE!

## **DESSERT**

Chef Selections



## PASSED APPETIZERS

Mini Prime Rib Tostadas Skewered Caprese Salad Veggie Samosa

## **FEATURED WINE**

2015 2 Muscateers by Blue Ostrich Winery
and Vineyard Texas
2017 Escondido Valley Cabernet Sauvignon Texas
2017 Albarino Vineyards by Newsom Vineyards
Texas High Plains
2017 Aglianico by Perissos Vineyards Texas
Hill Country

# INDUSTRY CELEBRATION & GALA



## MENU

## **SALAD**

Strawberry, Cucumber, Spinach Salad with Balsamic Vinaigrette Garnished with Honey-Roasted Pecans and Parmesan Crisp

2015 Blanc de Noir by Pheasant Ridge Winery Texas High Plains

## **APPETIZER**

Smoked Salmon Pinwheel on an Edible Spoon

2018 Viognier by Landon Winery Texas High Plains

## ENTRÉE

Filet Mignon with Bordelaise Sauce & Pan-Seared Halibut in Grape Parfait Cream Sauce served with Cauliflower-Leek Puree, Seasonal Vegetables

2017 Six Harts Cab by Blue Ostrich Vineyard and Winery Texas High Plains

&

2017 Lily by Brennan Vineyards Texas High Plains

### DESSERT

Opera Cake on Cinnamon Dusted Plate, Garnished with Apricot-Ginger Preserves

Chansa Solera Reserva Cream Sherry
McPherson Cellars Texas

# WINEMAKER PAIRING LUNCHEON



## APPETIZER

Tuna Tartar in Wonton Bowl

2017 Les Copains by McPherson Cellars Texas & 2018 Sauvignon Blanc by Siboney Cellars Texas

## ENTRÉE

Roasted Pork Loin with White Wine Fennel Cream Sauce with Boursin Mashed Potatoes and Green Beans

2017 Chardonnay by Arche Texas Montague County & 2017 Counoise by Becker Vineyards Texas High Plains Farmhouse Vineyards

### DESSERT

Vanilla Bean Bourbon Cake

2017 Aglianico by Eden Hill Vineyards Texas High Plains

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2015 Madieraby Haak Vineyard and Winery Texas