

Chapel Grille

FEATURING

CHLOE
WINE COLLECTION

WITH THE WINE GROUP



RECEPTION

Regional Cheeses, Erin's Pepper Crackers, Jams, Berries, Fruits
NV Cupcake Prosecco, Italy

DINNER

Crab & Lobster Cocktail

Avocado, Bosc Pear, Essence of Elderflower, Meyer Lemon, California
Extra Virgin Olive Oil, Tiny Orchid Blossoms, Lotus
2013 Chloe Pinot Grigio, Valdadige D.O.C Italy

Georgetta Greens

Hydroponic Bibb Lettuce, Lambs Lettuce, Lola Rosa, Marcona
Almonds, Golden Delicious Apple, Pomegranate, Coach Farm Goat
Cheese, Creamy Pomegranate Vinaigrette
2012 Chloe Chardonnay, Somona County California

Pink Pepper Filet Mignon

Sweet Potato Gratin. Exotic Mushroom, Brussel Sprout Leaves and
Sundried Cherry Ragout. Chloe 249 Reduction Sauce, Pink Peppercorns
2012 Chloe Red No. 249, North Coast California

DESSERT

I Love Chocolate Tour

Valrhona Manjari Bittersweet Terrine with Passion Fruit Coulis
Belgian Milk Chocolate Parfait with Pate Feuilletine Crunch
Sharffen Berger Semi-Sweet Chocolate Cream with Raspberries
Cockburns 10 year tawny port