

Stonebridge Country Club's Gourmet Wine Tasting Dinner

First Course

Prosciutto wrapped Maine sea scallop atop a bed of lemongrass poached white bean and chive oil



Second Course

Toasted saffron Mediterranean Couscous, marinated baby arugula with roasted candy beets



Third Course

Tomato and fresh rosemary marinated lamb chop with feta polenta and smoked dried heirloom tomato



Fourth Course

Slow braised beef short rib with wild mushroom and sunburst squash sauté and purple Peruvian potato with a rich demi glaze



Fifth Course

Flourless chocolate cake with fresh vanilla crème anglaise and a quenelle of house made cherry ice cream