

# Nest's Wine Pairing Event

Thursday March 11, 2010

7:00pm

## *First Course*

Grilled brie and tomato on crusty bread with arugula pesto and spinach salad in a raspberry-balsamic vinaigrette

*Wine Pairing: Chandon Blanc de Noir*

## *Second Course*

Grilled prawns with spicy andouille sauce over creamy grits

*Wine Pairing: Greco di Tufo*

## *Third Course*

Pan fried lamb lollipops with Harissa and white bean puree

*Wine Pairing: Salice Salentino*

## *Fourth Course*

Mushroom and prosciutto wrapped beef wellington over horseradish mashed potatoes and sautéed asparagus, topped au jous

*Wine Pairing: Big Red*

## *Dessert*

Nutella pound cake with vanilla bean ice cream

*Pairing: Franglico hazelnut liquor*