



# DINE

F O R T L A U D E R D A L E

ARC CULINARY

MARCH 24, 2022

## M E N U

### FIRST COURSE

Amuse Bouche Spoons

WINE PAIRING: *1890 Manzanos Rosé (Rosé)*

### SECOND COURSE

Seared Scallop Pea Puree Mint and Vanilla Bacon

WINE PAIRING: *Voché Blanco Barrica (Rich White)*

### THIRD COURSE

Tango Treviso Burratta Cheese, Crushed Green Apple, Lemon Basil Vin

WINE PAIRING: *Berceo Crianza (Medium Red)*

### FOURTH COURSE

Chateaubriand Steak Hasselback Potato Gratin,  
Roasted Carrot Parsnips, Old Fashioned Demi

WINE PAIRING: *Berceo Reserva (Full-bodied Red)*

### FIFTH COURSE

House Made Mexican Style Chocolate Ice Cream,  
Caramelized Brown Butter Cake, Fresh Whip

WINE PAIRING: *Voché Selección Graciano (Full-bodied Red)*