

FOOD AND WINE PAIRING MENU

Saturday, November 4 | 7pm

Individual Chicken Pot Pies

Paired with Chardonnay

**Gingered Sweet Potato Pancakes
with Apple Compote**

Paired with Riesling

**Brie and Apricot
Chutney in a Phyllo Cup**

Paired with Vidal Blanc

**Butternut Squash
Flatbread "Pizza"
with Hazelnuts & Pesto**

Paired with Rose

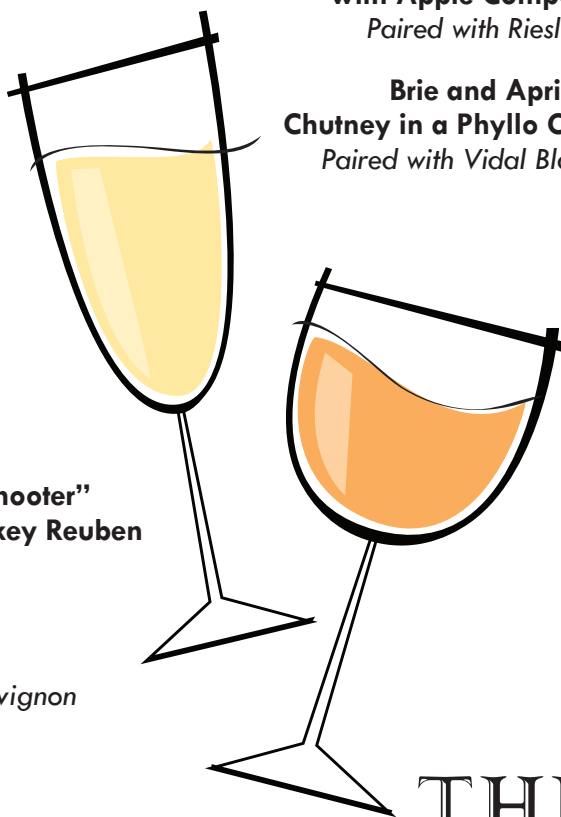
**Tomato Bisque "Soup Shooter"
paired with a Petite Turkey Reuben**

Paired with VSR

**Petite Beef Wellingtons
with Red Onion Confit,**
Paired with Cabernet Sauvignon

Gourmet Cheese Board
Paired with VSW

Pumpkin Bread Pudding
Paired with Apple



THE
WINE
INSTITUTE
at Crossing Vineyards