



## MACARONI & FROMAGE WINE DINNER

Friday, January 12, 2018

### *Course 1: Amuse-Bouche*

**Tillamook® Smoked Cheddar Mac & Cheese Ravioli + Braised Pork Belly / Sweet Corn**

*Riesling, Kabinett, St. Urbans-Hof, Germany*

### *Course 2: Appetizer*

**Mac & Cheese Waffle**

White Cheddar Cheese Curd, Duck Confit, Poached Quail Egg, Huckleberry Maple Syrup

*Cabernet Franc, Chinon, "Rive Gauche", France*

### *Course 3: Soup*

**Roasted Tomato Bisque + Grilled Mac & Boursin Cheese Sandwich**

*Barbera, Corsini "Armujan", Italy*

### *Course 4: Salad*

**Tuna Noodle Salad**

Olive Oil Poached Tuna, Macaroni, Peas, Pine Nut, Feta

*Pinot Blanc, Trimbach, France*

### *Course 5: Fish*

**Lobster Mac & d'Affinois Cheese**

*Chardonnay, Macon "la Roche Vineuse", France*

### *Course 6: Entrée*

**American Wagyu Beef Tenderloin**

Truffle Tremor Goat Mac & Cheese, Foraged Mushroom Tart, Nebbiolo Demi

*Nebbiolo, Barolo, Damilano, "Lecinquevigne" Italy*

### *Course 7: Dessert*

**Mac & Cheese Ice Cream**

Chocolate Tuile, Candied Bacon