



"AROUND THE WORLD"

CHEF *Josh Stoneking*

&

SOMMELIER *Adam Vandoski*

FIRST COURSE

TRUFFLE BUTTER-PARMESAN POPCORN

BARONE PIZZINI ANIMANTE
Franciacorta, Italy

SECOND COURSE

CHARCUTERIE- ASSORTED CURED MEATS
WITH OLIVES, PICKLES, MUSTARD

EMILE BEYER PINOT BLANC
Alsace, France

THIRD COURSE

MUSSELS PROVENÇAL- PEI MUSSELS IN A
RICH BROTH WITH SHALLOT, TOMATO,
GARLIC AND HERBS

NIEPOORT VINHO VERDE "DOCIL"
Lima Valley, Portugal

FOURTH COURSE

HALIBUT CHEEK CURRY- SEARED HALIBUT
WITH JASMINE RICE, THAI RED CURRY
BROTH, BASIL, BIRD CHILI

DR. HERMANN URIZGER WURZGARTEN
Mosel, Germany

FIFTH COURSE

GNOCCHI- POTATO DUMPLINGS, OLD MAJOR
BACON, INDIANA SWEET CORN, TOMATO
CONFIT, CORN VELOUTE, PARMESAN

ROCO PINOT NOIR
Willamette Valley, Oregon

SIXTH COURSE

P.B.L.T. - GLAZED PORK CONFIT, ARUGULA,
TOMATO JAM, MAPLE AIOLI, BRIOCHE

LUCA MALBEC
Mendoza, Argentina

SEVENTH COURSE

"LAMBONDIGAS"- LAMB MEATBALLS,
TOMATO-GARLIC GLAZE,
CUCUMBER-RADISH SLAW

TENTIMENTI FAMIGLIA "LA FENICE"
NEBBIOLO *Piedmont, Italy*

EIGHTH COURSE

BEEF SHORT RIB- BRAISED BEEF
SHORT RIB, OLIVE OIL-POTATO PURÉE,
MUSHROOM RAGOUT

SANGENIS I VAQUE "GARBINADA"
GRENACHE *Priorat, Spain*

FOR MORE INFORMATION OR TO SCHEDULE YOUR FUTURE EVENT EMAIL: ADAM@VINESOCIETYINDY.COM