RUSTIK CHEF

Hire A Chef & Eat Organic

TAPAS & WINE PARING EVENT

~TAPAS & WINES~

CARROT PARSNIP SOUP WITH BACON AND DILL GOAT CHEESE

PAIRED WITH SUNSTONE CHARDONNAY

STUFFED MUSHROOMS W/ GROUND PORK, SUN-DRIED TOMATOES, HERBS, PINE NUTS & MOZZARELLA.

PAIRED WITH MILLESIME CELLARS, ROSE

MINI CHICKEN POT PIES WITH FRESH VEGGIES

PAIRED WITH MILLESIME CELLARS, 2006 LE REFLECTION

POLENTA WITH YAM, DRIED TOMATO & FRIED BASIL DRIZZLED WITH APPLE PORT REDUCTION

PAIRED WITH MILLESIME CELLARS, 2006 LUMIERE DU FLEUR

~DESSERTS~

CHOCOLATE CHERRY CAKES W/MOCHA ICE CREAM

PAIRED WITH MILLESIME CELLARS, 2006 BLEU SAPHIR

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