

KIMBERTON INN

PRESENTS

OUR MONTHLY WINE AND FOOD PAIRING

ON THE LAST WEDNESDAY OF EVERY MONTH, THE KIMBERTON INN HOSTS A CREATIVE WINE AND FOOD PAIRING. CHOOSING FIVE DISTINCT WINES DIFFERENT IN REGION, PRODUCTION AND STYLE. JASON IRRGANG WILL GUIDE YOU THROUGH A UNIQUELY CRAFTED FIVE COURSE MEAL PREPARED BY CHEF JIM TRAINER

MAY 7, 2014

STARTING AT 6:30 AND SITTING AT 7:00

THE COST OF THE DINNER IS

\$85 PER PERSON PLUS TAX AND GRATUITY.

First Course

Salad of Fava Beans, English Peas and Fresh Garbonzos
with scallops three ways: smoked , poached and ceviche

Domaine Salvard 2012 Blanc du Cheverny (sauv blanc and chardonnay)
France

Second Course

Maine Lobster, Kumato Tomato and Ricotta Canneloni
with spinach and a lobster-tomato emulsion

Au Bon Climat 2011 Chardonnay
USA

Third Course

Pan Roasted Quail Stuffed with Chorizo and Broccoli Rabe
served with braised savoy cabbage and natural jus

Sebastiani 2011 Zinfandel
USA

Grain Fed Veal Loin

with spring vidalia onions, grilled radicchio, treviso and new potatoes gratin

Bodegas Muga Rioja Reserva 2009
Spain

Fifth Course

Rhubarb, Berry and Pistacio Baklava

Remy Martin VSOP Cognac

or if you prefer

Tabali Reserva Late Harvet Muscat

Chile