

R E G E N T P A L M S

Perfect Pairings

EXTRAORDINARY WINE. EXCEPTIONAL FOOD.
SATURDAY, OCTOBER 4, 2014 • 7 PM

Explore the world of wine paired with a sumptuous six course dinner.
\$125 per person.

Includes wine pairing with each course, taxes and service charge.



Hosted by Mr. Fran Kysela, Master Sommelier
and *Wine Enthusiast's* Wine Importer of the Year, 2013.



Purchase tickets by Friday, October 3rd.
Seating is absolutely limited to no more than 50 people.

Event generously sponsored by Graceway IGA's Wine Division.



Regent

PALMS
TURKS & CAICOS

CALL Kendolyn Missick 649.946.8666 ext. 30233

E-MAIL kendolyn.missick@regenthotels.com

Menu

COCKTAIL RECEPTION

"Dry Fly" Gin Cocktail



AMUSE BOUCHE

2013 Picpoul de Pinet (France)

Watermelon/goat cheese/pistachio vinaigrette



FIRST COURSE

2010 Mullineaux White (South Africa)

Chilled Lobster/fennel confit/pea shoots



SECOND COURSE

2010 Luis Cañas Rioja Crianza (Spain)

Paella/calamari/chorizo vinaigrette/saffron rice



THIRD COURSE

2012 Nuna Malbec (Argentina)

Empanada/pork belly/tomato anise chutney



MAIN COURSE

2010 Mordorée Côtes du Rhône (France)

Entrecôte of Beef/barley and mushroom "risotto"/broad bean fricassée



DESSERT COURSE

2011 Thorn Clarke Terra Barossa Shiraz (Australia)

Chocolate Velvet/plum gelé/rosemary sablé



CHEESE COURSE

NV Romariz Latina Reserva Port (Portugal)

Gorgonzola/orange shortbread/candied ginger