



CAVALIER OCEANFRONT RESORT | WINEMAKER'S DINNER

FRIDAY FEBRUARY 21ST 2025

**VEGETARIAN OPTION AVAILABLE UPON REQUEST **

FIRST COURSE

Arugula with roasted fig, goat cheese, radishes, caramelized walnuts, and raspberry vinaigrette

Paired with Kaleidos – 2021 Morpheus

SECOND COURSE

Pan-Seared Scallops atop crispy rice, finished with an Asian-inspired sauce

Paired with McPrice Myers Wines - 2022 F.A

THIRD COURSE

Bacon-wrapped filet mignon, topped with melted blue cheese, served on a bed of roasted mashed potatoes, accompanied by brussels sprouts, all finished with a wine reduction sauce

Paired with CASS Winery – 2021 Vintage Ted

DESSERT

Oblivion with rum glaze

Paired with MAHA Estate
Villa Creek Cellars – 2021 Understory