



Arizona Culinary Institute Wine Flight School March 8, 2018

Amuse Bouche

Pork belly slider
radicchio red onion kohlrabi slaw, carrot, strawberry barbecue sauce

First

Mac and Cheese Trio
Arancini, stuffed rigatoni, beer cheddar and orzo soup

Vilarnau Brut Rose Reserva Cava, Spain

Second

Chicken Barbecue

Chicken breast and thigh terrine, braised mixed green, crème fraiche and chive potato puree, honey glaze
barbeque sauce

Il Poggione Brancato Rose of Sangiovese, Montalcino Italy

Third

Beef Short Ribs

Mesquite flour and coffee rub short ribs, roasted corn madeline, sweet potato puree, crispy kale chips, maple
demi glace

Sauvion Rose d'Anjou Loire Valley, France

Desert

Peach Cobbler

Brulee peaches, cinnamon and nutmeg streusel, almond tuile, vanilla ice cream mousse, orange bourbon and
peach sauce

Finca la Linda Rose of Malbec, Argentina

\$55

Per Person Tax and Gratuity Included