

DeVine Cafe' & Wine Shop Supper Club Dinner

FRIDAY, MAY 18TH 5:00PM-7:00PM

STARTER

CREAMY ASPARAGUS BISQUE

Suggested Wine Pairing: J. Fernando Verdejo

Light, bright yellow with vibrant aromatics of kumquat, peach, and lemon blossom. Un-oaked and expressively flavorful with layers of white peach, yellow plum, gooseberry and apples structured around a core of fresh citrus notes. Well balanced with nice acidity for crispness, and a long, fruit-filled finish.

MAIN

CHICKEN MARBELLA WITH RICE

Suggested Wine Pairing: Cellers Unio Perlat

Deep purplish red color with intense dark fruit and spice aromas. On the palate, this blend of Garnacha, Carignan, and Syrah is powerful, silky and elegant, with supple tannins and a long finish that highlights the distinctive spicy character.

DESSERT

LEMON CHEESECAKE WITH STRAWBERRIES

Suggested Wine Pairing: Enate Rosado

Bright raspberry in color, with aromas of fresh, candied red fruit and subtle spicy notes. This Rosado of Cabernet Sauvignon is dry, fruit forward and juicy with marked notes of sweet red fruit, excellent acidity, and a long, persistent finish.