



Jennie Weller Catering & Events at Montgomery Museum of Fine Arts
Reservations Suggested, 334.240.4339
DiVine Lunch January 19, 2017
11:00 AM until 2:00 PM

MENU

First Course

The Vacation Salad

Carrot, Pineapple, Jicama, Salted Peanuts, with a Mango Vinaigrette

Second Course

Choose One

Braised Pork Shoulder with Tomatoes and Olives

or

Sweet Shrimp with Tomatoes and Olives

or

Rice Stuffed Poblano Peppers

Entrees served over Corn Chilaquiles, Hatch Green Chile Sauce, Black Beans, and Spinach

Third Course

Flourless Chocolate Chile Cake

Wine Selection

Terra d'Oro Chenin Blanc Viognier, Storypoint Chardonnay, Frescobaldi 'Remole' Toscana IGT,
Seven Falls Cabernet Sauvignon, La Marca Prosecco

\$20.00 Per Person

Plus 10% Tax & Gratuity

Wine Samples Offered. Please ask the wine representative for pairing suggestions.

Wine by the Glass \$8.00 and \$28.00 by the Bottle

La Marca Prosecco, DOC, Italy

Fresh, clean and refreshing, with flavors of ripe lemon, green apple, grapefruit and honey framed by mineral undertones.

Terra d'Oro Chenin Blanc Viognier, California

Lively and refreshing with crisp acidity and bursting with flavors of pink grapefruit, papaya, and subtle sweet mango.

Storypoint Chardonnay, California

Green apple, pear and white peach enriched by notes of citrus, honeysuckle, tropical melon with hints of vanilla, caramel and toasted oak on the finish.

Frescobaldi 'Remole' Toscana IGT, Italy

Velvety and warm with flavors of red and dark fruit lifted by spicier impressions of black pepper and liquorice, complete with a nice long finish.

Seven Falls Cabernet Sauvignon, Columbia Valley

Big and bold with ripe black cherry and boysenberry fruit flavors layered with notes of caramel, mocha and black tea and a long, smooth finish.