



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

MENU

First Course

Hungarian Mushroom Soup

Second Course

Choose One

Tea Brined Pork Loin

Served with mashed sweet potatoes, braised greens, and a sweet bourbon sauce

Or

Bruleed Salmon

Served over quinoa, shaved brussels, dried cherries, pistachios, tossed in a lemon poppyseed vinaigrette

Or

Sweet Potato Fritter

Served over quinoa, shaved brussels, dried cherries, pistachios, tossed in a lemon poppyseed vinaigrette

Third Course

Buttermilk Glazed Carrot Cake

Wine Selection

Biltmore Riesling

Robert Mondavi Napa Fume Blanc

A to Z Chardonnay

Spellbound Petite Syrah

Torres Santa Digna Cabernet Sauvignon

\$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