



Jennie Weller Catering & Events at Montgomery Museum of Fine Arts  
Reservations Suggested, 334.240.4339  
DiVine Lunch April 20, 2017  
11:00 AM until 2:00 PM

## MENU

### First Course

Island Green Salad  
Mixed Greens, Plump Tomato, Pickled Red Onion, Pepitas, and Queso Fresco  
With a Lime & Orange Vinaigrette

### Second Course

*Choose One*

Roasted Calabaza Squash  
or  
Bruleed Salmon  
or  
Ginger and Basil Braised Beef  
over  
Basmati Rice Pirlau  
Sweet Peas, Carrots, Asparagus, Baby Green Beans, and Pumpkin, in a Spiced Tomato Cream  
With a Mint & Coriander Drizzle

### Third Course

Coconut Lime Trifle  
Coconut Rum Syrup Soaked Cake, Lime Curd, Pastry Cream, and Crushed Ginger Snaps

### Wine Selection

A to Z Pinot Gris  
Dinastia Vivanco, Spanish Rosé  
Hangtime, Pinot Noir  
Storypoint, 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

### ***A to Z Pinot Gris***

The A to Z Pinot Gris has lifted aromas of honeysuckle, lemon zest, nutmeg and wet stone developing into richer aromas of lychee, beeswax and melon that add complexity to the nose. The attack is juicy and pure with bright citrus fruit flavors and mineral notes. Taut structure and a tight wire balance between ripeness and acidity frame a seamless mid-palate and lead to a long finish that ultimately ends crisp and clean with flavors of wet stone and jasmine green tea.

### ***Dinastia Vivanco, Spanish Rosé***

A youthful expression of the traditional Tempranillo and Garnacha blend. Aromas of fresh strawberries and raspberries are accented by hints of licorice and rose petal. It is fresh and well balanced, with generous, clean red berry flavors and mild tannins. Vinified in the *Sangrado* style in stainless steel, the wine is left in contact with the skins for a brief period to achieve a beautiful rose color. Enjoy young for maximum fruit expression.

### ***Hangtime, Pinot Noir***

Grapes for Hangtime Pinot Noir are given extended hangtime and harvested at peak ripeness, when they reach the perfect balance between concentrated fruit character, soft tannins, and bright acidity. This wine has vivid ruby color, with aromas and flavors of wild cherry and cranberry. Silky tannins balance the vibrant fruit. Enjoy during your own favorite hangtime — like a backyard get-together.

### ***Storypoint, Cabernet Sauvignon***

Rich, bold Cabernet Sauvignon is comprised of grapes from our vineyards in Lake, San Luis Obispo and San Joaquin counties resulting in a rich, full-bodied wine. Layers of delicious flavor from each region integrate with notes of nutmeg and vanilla for a complex Cabernet Sauvignon.

### ***La Marca Prosecco***

In the heart of Italy's lush Prosecco region, the La Marca Trevigiana zone grows the revered glera grapes we use to make our delicately flavored wine. With delicate, golden straw color and lively effervescence, our Prosecco is one of the best with aromas of fresh citrus, honey and white flowers. The palate is fresh and clean, with flavors of ripe lemon, green apple and grapefruit framed by mineral undertones.