



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.