

MENU

Each course, prepared by Executive Chef Jeff Lanctot, will be paired with a wine that each of these competing sommeliers have hand selected to match the dish.

Vote, per course, to decide on the best wine pairing, and the winner (best of 3) will be crowned the champion!

ROUND 1

WRAPPED SHRIMP

Honey peppered lardon, white cheddar grits, roasted corn salsa

ROUND 2

CHIPOTLE GLAZED PORK RIB

Strawberry glazed, cornichon new potato salad

ROUND 3

'MANHATTAN' STRIP LOIN OF BEEF

Vidalia Wild Mushroom Ragu