



**DIERBERG WINE DINNER
THURSDAY FEBRUARY 23**

6:30PM

5 COURSE MENU WITH WINE PAIRINGS

\$65/PERSON

CALL 314.725.6777 TO RESERVE YOUR TABLE

~ I ~

PEAR AND BELGIAN ENDIVE SALAD

CANDY WALNUT, CHIVE, GORGONZOLA, BLOOD ORANGE-WHITE BALSAMIC VINAIGRETTE

Wine Pairing : STAR LANE SAUVIGNON BLANC

~ II ~

SZECHUAN PEPPER CRUSTED AHI TUNA

BABY BOK CHOY, ENOKI MUSHROOMS, CLOVE OIL

Wine Pairing : DIERBERG PINOT NOIR

~ III ~

SEARED SNAPPER

HERBED FINGERLING POTATOES, BRAISED ESCAROLE, SAFFRON CREAM SAUCE

Wine Pairing : DIERBERG "STEEL" CHARDONNAY

~ IV ~

APPLE CIDER BRAISED WILD BOAR OSSO BUCCO

FENNEL RISOTTO, BLACK TRUMPET MUSHROOMS, BABY ZUCCHINI

Wine Pairing : DIERBERG SYRAH

~ V ~

DARK CHOCOLATE-CHERRY DECADENCE CAKE

Wine Pairing : DIERBERG ESTATE

