



WINE DINNER
NOVEMBER 20 | 6:00PM

Geneva National Clubhouse

Smoked Gulf Prawn

lemon-garlic butter, charred lemon

Mini Charcuterie Slate

prosciutto, coppa, aged gouda, brie, cracker, seasonal fruit

Far Niente Chardonnay

Pork Picanha

orange-chili glaze, grilled peach, sea salt

Linguiça Sausage

roasted pepper coulis, pickled red onion

served with garlic yucca mash

EnRoute Pinot Noir

Herb-Marinated Lamb Chop

roasted garlic chimichurri

Wood-Fired Ribeye

bone marrow butter, thyme ash, Maldon finish

served with charred broccolini, lemon oil drizzle

Post & Beam Cabernet Sauvignon

Wagyu Picanha

charred rosemary, bordelaise drizzle, Maldon salt

served with black bean purée & brazilian cheese bread

Far Niente Cabernet Sauvignon

Cinnamon-Grilled Pineapple & Vanilla Bean Panna Cotta

burnt sugar caramel

Dolce