



Wine & Jazz Dinner “Under the Tent”

Friday 8.31

7-9 p NSU Jazz Lab Students

9-10:30 p Multiphonic Funk

Starter

Domestic & Imported Cheese Samplers

garnished with fig, assorted nuts, seasonal fruit & crackers

Savory Black Bean Hummus on Roasted Corn Cakes

(gluten free & vegetarian)

Bleu Cheese Gougeres with Chive Cream, POSTOAK Honey & Poached Pear

Mini Roasted Tomato Pies with Fresh Basil Pesto (vegetarian)

Deep Branch Perfect Pair

Cookson, OK

A refreshing blend of bright summer fruit aromas; “perfect” with sweet fruit or savory cheeses & herbs.

Salads

Peach and Tomato Caprese

with Mozzarella, Red Onion, & Basil Olive Oil

“BLT Salad”

with Apple Smoked Bacon, Radicchio & Romaine, Grape Tomatoes & Avocado, tossed in an Herbed Red Wine Vinaigrette

32 Winds Sauvignon Blanc

Dry Creek Valley, CA

Aromas of lemon, lime & lychee lead into beautiful flavors of melon & kiwi, with a hint of floral spice toward the finish.

Main

Carved Coffee Rubbed Beef Tenderloin

Horseradish Sauce, Dijon, Smoked Jalapeno Sauce

Sesame Soy Glazed Salmon

Sweet Sambal Glaze

Corn Crusted Smashed Sweet Potatoes

Seasonal Vegetable Medley

Asparagus, yellow squash and zucchini, red peppers, radish & fennel

Dinner Rolls and POSTOAK Honey Butter

2016 BROADSIDE Merlot

Paso Robles Santa Margarita Ranch, CA

Bright plum and black cherry aromas with subtle earth, vanilla, and spice flavors. Fine tannins and fresh acidity.

Coffee & Sweets

Salted Caramel Cheesecake (gluten free)

Lemon Tartlets with Fresh Strawberries

Mini Peach Trifle with Pecan Streusel & Vanilla Whipped Cream

Mini Chocolate Bundt Cakes with Grand Marnier Ganache

Special thanks to

Deep Branch

Thirst

32 Winds

