



2016 HORSESHOE BAY RESORT WINE & DINE FESTIVAL

Celebrity Chef Wine-Pairing Dinner

FRIDAY, NOVEMBER 18TH

6PM RECEPTION | 6:30PM DINNER | HOTEL BALLROOM

EACH COURSE WILL BE PAIRED WITH A TEXAS HILL COUNTRY VARIETAL BASED ON MENU
LIVE MUSIC THROUGHOUT THE EVENING BY

The Autumn Lowber Jazz Band

**RECEPTION | 6PM
PASSED WINES FEATURING**

RED WINE- RON YATES TEMPRANILLO AND WHITE WINE-WILLIAM CHRIS PETILLANT NATURAL ROSE

Passed Hors-D'oeuvres

COLD SMOKED BIG EYE TUNA WITH SOBA NOODLE FORKS
DESIGNED AND PREPARED BY HSB CULINARY TEAM

**MASALA DEVEILED EGG, MICRO CILANTRO CHILI AIOLI, TOPPED WITH
CAVIAR AND CRISPY ONIONS**
DESIGNED AND PREPARED BY CHEF ROSHNI GURNANI

CHORIZO & FENNEL STUFFED MUSHROOMS: COTIJA AIOLI | MICRO CILANTRO
DESIGNED AND PREPARED BY CHEF JANELLE REYNOLDS

HSB HERB CRUSTED SEARED BABY LAMB CHOP WITH GINGER RUM GLAZE
DESIGNED AND PREPARED BY CHEF ALAIN LEMAIRE

DINNER | 6:30PM

Amusé

**SAFFRON BUTTER POACHED SCALLOP, WILTED GREEN PUREE,
CARDAMOM TOASTED PISTACHIO CRUMBLE, BACON DUST.**

AMUSE' DESIGNED AND PREPARED BY CHEF ROSHNI GURNANI
PAIRED WITH FLAT CREEK'S DRY ROSE'

Appetizer

PANKO-CRUSTED PUMPKIN-STUFFED CALAMARI WITH LIME BUTTER SAUCE AND WATERCRESS

DESIGNED AND PREPARED BY CHEF ALAIN LEMAIRE
PAIRED WITH WEDDING OAK'S ALBARINO

Salad

**BABY CARROT & ROASTED BEET SALAD WITH CHEVRE HONEY-THYME GLAZE,
PEPITAS AND ARUGULA**

DESIGNED AND PREPARED BY CHEF JANELLE REYNOLDS
PAIRED WITH BINGHAM FAMILY VINEYARD'S DIRT FARMER

Intermezzo

CABERNET SORBET WITH PICKLED BLUE BERRY

DESIGNED AND PREPARED BY THE HSBR CULINARY TEAM

Entrée

**SOUS VIDE RIBEYE CAP FILLED WITH VENISON SAUSAGE,
DUCK FAT MUSHROOMS AND HSBR GARDEN HERBS, PARSNIP PUREE
LOCAL RED WINE GASTRIQUE AND SHAVED TRUFFLE DEMI**

DESIGNED AND PREPARED BY THE HSBR CULINARY TEAM
PAIRED WITH A FALL CREEK GSM

Dessert

**CHOCOLATE DECADENCE WITH 24K GOLD LEAF, RASPBERRY AND RED DECADENCE CHOCOLATE WINE VINAIGRETTE
CITRUS OLIVE OIL CAKE AND ROSE WINE STEWED KUMQUAT
PASSION FRUIT CREMEUX WITH EXOTIC SPUMA**

DESIGNED AND PREPARED BY HSBR PASTRY CHEF JOEY NOROMBABA
PAIRED WITH A STONE HOUSE SCHEMING BEAGLE PORT