

SUMMER WINE DINNER

FRI, JULY 19 2024 | 6 PM-8:30 PM | SILOS BALLROOM



6:00 PM - 6:30 PM Champagne Welcome & Light Hors d' Oeuvres
6:30 PM - 8:30 PM Wine Dinner in the Silos Ballroom

Imagine a mid-summer's night where food, and fine wine intertwine, offering companions and couples the chance to enjoy an evening at Normandy Farm. Welcome to a culinary journey through four exquisite courses expertly paired by award-winning sommelier, Hudson Austin. As the aromas fill the air and flavors come to life, this promises an unforgettable night of culinary delight and connection.

THE MENU

FIRST COURSE

Frisee & Apple Salad – frisee lettuce, Granny Smith apples, candied walnuts, craisins, feta cheese, lime

Wine Pairing: Ranga Ranga Sauvignon Blanc, Marlborough, NZ

SECOND COURSE

Scallop and Roasted Pork Belly – mango chili chutney, blueberry gastrique

Wine Pairing: Aviary Vineyards Chardonnay, Napa Valley, CA

INTERMEZZO

Strawberry Sorbet

THIRD COURSE

Brown Sugar Seared Filet - foie gras, horseradish potato puree, caramelized cipolini onion, cabernet reduction

Wine Pairing: Di Majo Norante Cabernet Sauvignon, Molise, IT

FOURTH COURSE

Chocolate Pavlova - praline cremeux, candied hazelnuts, chocolate ice cream, chocolate sauce

Wine Pairing: Yalumba Antique Muscat, South Australia NV

PRICING

Pricing: \$125 per person (*plus tax & 20% service charge*)

Cash bar available for beer and specialty drinks. Tickets are limited and required. No refunds admitted as this event will sell out!

Add a Hotel Room for \$99! (This rate is exclusively offered to Wine Dinner Attendees on 7/19).

Hotel stay includes a Complimentary Hot Breakfast Buffet on 7/20.

Call 215-616-8512 to reserve
wine dinner tickets and hotel stay.

Normandy Farm