

Nature Track Film Festival Dinner Menu



1st

½ roasted quail with butternut squash puree, pickled Fresno chili and black garlic vinaigrette

Wine Pairing Bottlest Chardonnay- California

2nd

Garden greens salad with citrus vinaigrette, goat cheese, carrots and purple cabbage powder

Wine Pairing Bottlest Sauvignon Blanc - New Zealand

3rd

New York steak with sweet potato gnocchi, onion soubise, chimichurri sauce and roasted leeks

Wine Pairing Bottlest Malbec - Argentina

or

Salmon with Kohlrabi carbonara, mélange of vegetables, mandarin sauce and pea soup

Wine Pairing Bottlest Pinot Noir - California

4th

Warm chocolate flourless cake with vanilla ice cream

Wine Pairing Bottlest Cabernet Sauvignon - California