

# WINE AROUND THE WORLD

**FOUR COURSE WINE PAIRED  
DINNER ON SATURDAY,  
SEPTEMBER 26<sup>TH</sup> AT 6PM**

## **Cherry Wood Grilled Shrimp**

sweet potatoes, parsnips, beets, charred lemon,  
scallions, Thai basil, kiwi, lime-honey vinaigrette

*2019 The Seeker Sauvignon Blanc, New Zealand*

## **Duck Confit**

orange and chili bucatini, roasted oyster  
mushrooms, watercress

*2017 Upshot Red Blend, Sonoma, California*

## **24 Day Dry Aged Strip Loin**

Brie pommes duchesse, romanesco,  
brandy-Dijon sauce

*2018 Saint Cosme Cotes de Rhône Rouge, France*

## **Tartufo di Pizzo**

chocolate ganache filled hazelnut ice cream  
with a chocolate coating

*Tutto Mio Rosso Dolce, Italy*

**\$79 PER PERSON**

*\*Limited Seating\**

*To aide with social distancing,  
tickets for tables are available  
in groups of 2, 4 and 6. Tables  
will be spaced 6 feet apart.*

*Ticket prices do not include  
tax and gratuity.*



**EdgeWild  
Restaurant & Winery**

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edgewildwinery.com