

in CELEBRATION OF CHOCOLATE



A CHOCOLATE-INSPIRED LUNCH



RECEPTION

Domaine Carneros Brut Rosé
Cuvée de la Pompadour

FIRST COURSE

Seared Scallops

Sweet Corn And White Chocolate Purée,
Crispy Potatoes, Frisée Salad,
Port Wine Demi-Glace

Domaine Zind-Humbrecht Pinot Gris 2014

SECOND COURSE

Cocoa-Braised Short Rib

Potato Puree, White Asparagus, Mole Sauce

Louis Jadot Côte Beaune-Villages 2015

THIRD COURSE

Chocolate & Cherry Sacher Torte

Cherry Compote, Cocoa Nib Crisp

Taylor Fladgate 20 Year Old Tawny Porto

PRESENTER

Ron Breitstein

Fine Wine Manager of Kobrand & Spirits

WISCONSIN ROOM CHEF

Zeke Fitzgerald