

OLD WORLD

Wine Dinner



LANIER ISLANDS RESORT DINNER EVENT

APPLE BRIOCHE

Toasted brioche with compressed apple tartar, brie,
and peach vinegar

Bouvet Ladubay Crémant

BRONZINO

Grilled bronzino with tomato saffron buerre blanc,
lemon creame, and topped with fennel

Buglioni Musa Lugana

CHICKEN WELLINGTON

Served with charred vegetable ratatouille and
pomegranate mostarda

Château La Nerthe

BLACKBERRY RIBEYE

Ribeye with smoked blackberry demi, roasted beetroot,
Carrot, and potato gratin

Calcário Red

CHOCOLATE CHEESECAKE

Duo of dark chocolate cheese cake, amerena cherry compote,
praline mousse, and caramel anglaise

Croft Tawny Port

*Join us for our next Course and Courses dinner on Saturday,
November 15, featuring Cloudland Wines.*