Springbouse

HIRSCH WINE DINNER

First Course Crawfish Cavatelli English peas, basil <u>Hirsch Estate Chardonnay, Sonoma Coast</u>

SECOND COURSE CRISPY CHICKEN OYSTERS EASTABOGA FARMS HONEY, AJI DULCE CHILI, CHIVE, IBERIAN PASTURES HOUSE SMOKED BACON HIRSCH SAN ANDREAS FAULT ESTATE PINOT NOIR

Third Course Green Tomato and Strawberry Tart Fresh Herb Salad <u>Hirsch East Ridge Estate Pinot Noir</u>

<u>FOURTH COURSE</u> ROASTED SADDLE OF LAMB SPRING VEGETABLES, PARMESAN BROTH <u>HIRSCH RASCHEN RIDGE ESTATE PINOT NOIR</u>

SEQUATCHIE COVE COPPINGER BANANA NUT BREAD, MARCONA ALMONDS, SASSAFRAS SYRUP

CHEESE COURSE