

# SMOKEY'S

## WINE PAIRING DINNER

*November 9, 2024*

### *Course 1*

Quilt Fume Blanc  
*"Bread Service"*

Freshly baked baguette, garlic herbed focaccia, parmesan puff served with whipped Greenbrier Valley sun-dried tomato butter

### *Course 2*

Belle Glos Clark &  
Telephone Pinot Noir  
*"Salad"*

Heirloom tomato English cucumber pancetta with dill buttermilk dressing

### *Course 3*

Belle Glos Rose  
*"Intermezzo"*

Blood orange gelato with mint

### *Course 4*

Quilt Napa Cab  
*"Entrée 1"*

Organic cornish hen stuffed with panzanella served with house marinara and fresh mozzarella

### *Course 5*

Belle Glos Chardonay  
*"Entrée 2"*

House made squid ink infused fettuccine herbed bechamel and seared whole branzino

### *Course 6*

Risata Prosecco  
*"Dessert"*

White chocolate mousse with olive oil salt