



**Domaine Serene
Wine Dinner**

*August 14th
6:30 pm*

**Award Winning
Premium Wines**

**Chef Inspired
Courses**

**Winery
Guest Speaker**

*Reservations
Required*

\$125 + T/T

317.598.8863

Menu

**Hors D' Oeuvres
“r” Dry Rosé**

First Course

Pan Seared Loup de Mer
Heirloom Tomato, Green Bean, Fennel,
Smoked Fish Broth

Evenstad Reserve Chardonnay

Second Course

Watermelon Beet Salad
Watermelon, Roasted Beets, Golden Beets,
Goat Cheese, Crema, Tarragon Oil,
Clementine, Roasted Pine Nuts

Third Course

Ribeye Filet
Summer Truffles, Foie Gras, Squash Ribbons,
Bone Marrow Truffle Demi

Second & Third Course Side-by-Side Pinot Noir Tasting

Evenstad Reserve 2013

Yamhill Cuvée 2013

Fourth Course

Peanut Butter & Banana Cream Pie
Shaved Chocolate, Vanilla Whipped Cream, Peanuts,
Caramelized Bananas & Chocolate Sauce

Pairing - Guest Choice

Guest Speaker

**Ian Senecal
Domaine Serene Vineyard & Winery**