



# Global Wine Dinner

Enjoy a selection of boutique wines  
paired with a 4 course dinner  
created by

**German Master Chef, Michael Ober**

Wednesday 1<sup>st</sup> February 7pm

## Menu

curry lemongrass cappuccino  
w/ langoustine skewer

BLANCK GEWURZTRAMINER 2015 ALSACE

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scallops  
w/ saffron licorice risotto  
w/ lemon thyme, basil,  
parmesano, reggiano  
& pata negra prosciutto

MASTROBERARDINO RADICI FIANO 2014 CAMPANIA

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organic chicken breast supreme  
braised w/ honey & green onions  
on brie hash browns

w/ pumpkin star anise relish

SOTER PINOT NOIR NORTH VALLEY 2014 WILLAMETTE VALLEY

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lavender strawberry creme brulle  
topped w/ rosemary strawberry

CH LAFLEUR D'OR SAUTERNES 2011

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\$69pp

tickets 561 339 2444



*Serenity Garden*

TEA HOUSE & RESTAURANT  
316 Vallette Way, WPB, FL 33401

(opposite Table 26)

[www.serenitygardentea.com](http://www.serenitygardentea.com)



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