



Cheese & Wine Dinner

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

German Master Chef, Michael Ober

Wednesday 1st March 7pm

Menu

epoisses toast gratine
w/ french onion marmalade,
pickled shallots & bacon bites
DOM COLLET CHABLIS MONTMAINS BUTTEAUX 2013

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goats milk pave
w/ eucalyptus honey gelee
& baby greens in citrus dressing
DOM GROSBOIS CHINON CUISINE MA MERE CABERNET FRANC 2015

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baked duck leg
w/ blue cheese dip, celery barigoul
& baby portabella confit
BODEGAS VOLVER SINGLE VINEYARD TEMPRANILLO LA MANCHA SPAIN 2014

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walnut gouda souffle
w/ crystalized flowers
ALVEAR AMONTILLADO CARLOS VII MONTILLA-MORILES N/V

\$69pp

tickets 561 339 2444



Serenity Garden

TEA HOUSE & RESTAURANT

316 Vallette Way, WPB, FL 33401

(opposite Table 26)



Cordon Bleu
Catering
& MANAGEMENT

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