



ARIZONA WINERY TOURS
PROUDLY PRESENTS
A Food & Wine Pairing Dinner

FEATURING EDGE CATERING, TOHONO CHUL
GARDEN BISTRO AND RUNE WINES

What to Expect:

A delightful evening of good food with exquisite wine pairings. Each course presented by the Chef & Winemaker. Includes 3-course meal, delicious wine and a passed course with wine cocktail. \$139.00 per person, includes tax and gratuity.



DINNER MENU

Passed

Purple Potato Soup Crème Fraiche + Leek Oil
Wine Cocktail Pairing-2021 Rose

Course 1

Pork Belly + Scallop

Pork Bone Sauce + Crispy Brussel Sprouts + Romesco + Pea Tendrils

Or

Roast Roots (Vegetarian)

Brussels + Fennel + Baby Carrots + Fried Celery Root + Garlic Laced Parsnip Purée

Wine Pairing:: 2021 Picpoul Blanc

Course 2

New York Strip

Stone Fruit, Micro Salad, 1000 layer Pave, Graciano Wine Sauce

Or

Tamale (Vegetarian)

White Polenta, Sautéed Beach Mushroom, Roasted Oyster Mushroom, Confit Mushroom Aioli, Cured Egg
Yolk and Micro Mustard

Wine Pairing: 2020 Graciano

Course 3

Cascabel Chile Chocolate Genoise

Prickly Pear Meringue, Crushed Pistachio, Blackberry Coulis

Wine Pairing: 2020 Wild Syrah

Tohono Chul Gardens 7366 N. Paseo Del Norte 85704

SUNDAY 1/22/23 FROM 5:30PM-8:00PM

Please rsvp by 1/17/23 to 520-201-6905 or www.arizonawinerytours.com