



Groth Wine Pairing Dinner

Featuring Winery Owner, Suzanne Groth

AMUSE-BOUCHE

Passed Hors D'ourves

1ST COURSE

2022 Groth Sauvignon Blanc

Shrimp Frisée Salad | *Cherry Tomato, Red Onion, Basil Olive Oil, Citrus Vinaigrette*

2ND COURSE

2022 Groth Chardonnay

Atlantic Salmon | *Snow Peas, Mushroom & Kale Trio, Saffron Beurre Blanc*

3RD COURSE

2021 Groth Cabernet Sauvignon, Oakville Napa 40th Anniversary

Confit Crispy Pork Belly | *Gala Apple Chutney, Pineapple Barbecue Sauce*

4TH COURSE

2020 Groth Oakcross Proprietary Blend, Oakville

Wagyu Butcher's Butter | *Yukon Gold Pomme Purée & Bourguignonne Reduction*

5TH COURSE

2019 Groth Reserve Cabernet Sauvignon, Oakville

Gianduja Chocolate Tart | *Hazelnut Chocolate Ganache,
Almond Sable, Mud Cake Coral*