

# A Vegetarian Birthday Celebration Chrysalis Vineyards Wine Dinner

August 10, 2017

## Passed Hors d'Oeuvres from Around the World

- Empanadas filled with Garam Masala-spiced Potato and Edamame, Rosemary-studded Paneer, and Toasted Almonds
- Tuscan Zucchini Bread, Homemade Ricotta, Norton “Drunken” Figs
- A German’s Pissaladière: A Caraway Pastry, Herbed Caramelized Onions, Olive Tapenade
- Piment d'Espelette-spiced Roasted Pineapple and Brie Skewers with Cinnamon-Honey Yogurt

*Birthday Sangria from Chrysalis Vineyards Sarah’s Patio Red with Fresh Fruit Garnish  
and  
2015 Chrysalis Vineyards Albariño Verde*

## Amuse

Chef’s Surprise (Anise-Scented Apple Shrub with Pickled Apples and Fennel)

## First Course

A Deconstructed Watermelon “Gazpacho”: Tomato Water with a Skewer of Pickled Watermelon Rind, Red Pepper Flan with Cucumber “Caviar” and Norton Vinegar Reduction, Compressed Watermelon with Cilantro Goat Cheese, 5-Hour Oven-Roasted Tomatoes on Arugula Puree

*2015 Chrysalis Vineyards Viognier*

## Entrée

Baby Eggplant Parmigiana with Fresh Mozzarella, Basil, and Thyme-scented Roasted Tomato Compote; Warm “Salad” of Brussels Sprouts Leaves and Ruby Vanilla Onions, Sous Vide Ginger-Buttered Carrots

*2014 Chrysalis Vineyards Norton Barrel Select*

## Dessert

Chocolate Three-ways: Chocolate Pots de Crème with White Chocolate Whipped Cream, Tarragon Scented Chocolate Milk, Chunky Monkey Banana-Chocolate Brownie

*2012 Chrysalis Vineyards Borboletta*