

# *Summer Solstice Wine & Food Pairing*

*Saturday, June 26th, 2021*

*Palo Verde Dining Room*

*Please Call for Reservations*

*480-895-1981*

*Food Served from 4:00pm - 7:00pm*

***\$39 per person***

*(Includes all food and wine –Does not include Tax or Gratuity)*

***Five Different Wine & Food Stations  
Throughout the Dining Room***



## *Food is Paired with the Following Wines*

***Tuna Tartar***

**Hugel Gentil**

**Alsace, France**

Citrus, Green Apples, Lemon Preserves

***Grilled Pork Medallions with a Mango Chutney***

**Eola Hills Rosé**

**Willamette Valley, Oregon**

Earth, Garlic, Flowers

***Super Secret Swedish Meatballs***

**Eola Hills Pinot Noir**

**Willamette Valley, Oregon**

Forest, Black Pepper, Dried Cranberry

***Manhattan NY Filet***

**Liberty School Cabernet Sauvignon**

**Paso Robles, California**

Cherry, Plum, Spice

***White Chocolate Oatmeal Cookie Parfait***

**The Pundit Syrah**

**Columbia Valley, USA**

Black Cherry, Leather, Dried Fruit