

“LAUTERBUR’S LEGACY: LOOKING AT LIFE” SYMPOSIUM

WINE TASTING DINNER MENU

**Champagne Reception
Passed Hor d’Oeuvres**

Llopart Brut Rose Riserva Cava, Spain

1st Course

**Mixed Field Greens with Ruby Grapefruit Slices, Hearts of Palm,
Crumbled Blue Cheese and Toasted Walnuts with A Blackberry Puree
Vinaigrette**

2nd Course

Shrimps and Scallops in Sherry Cream Sauce in a Puff Pastry Sea Shell

Award Winning Nora Albarino, Spain – White Wine

3rd Course

**Beef Tenderloin with an Olive Tapenade Finish and a Reduced Wine
Glaze
Roasted Autumn Vegetables
Smashed Red Potatoes with Sautéed Onions**

Award Winning Sierra Cantabria 2001 Rioja Riserva, Spain – Red Wine

Dessert Course

**Elegant Dessert Plate
Featuring a Sampling of Chocolate Truffle Cake,
Champagne Grapes, Sage Cheddar, Fresh Figs
and Almond Cookie**

Jorge Ordonez Sleccion Especial “#1” Malaga, Spain - Dessert Wine

*Dinner is catered by Elegant Eating
Wines are supplied by Mora’s Fine Wine and Spirits*