

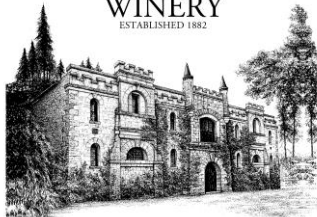


N O R M A N ' S
O R L A N D O

WEDNESDAY, FEBRUARY 08, 2017

CHATEAU MONTELENA
WINERY

ESTABLISHED 1882



CANAPÉS RECEPTION

AYALA, ROSÉ N°8, CHAMPAGNE BRUT, FRANCE 2008

STONE CRAB SALAD

AVOCADO ~ BABY RED ROMAINE ~ ANNATTO AÏOLI
CHATEAU MONTELENA, RIESLING, POTTER VALLEY 2014

POPCORN CRUSTED FLORIDA COBIA

HUITLACOCHÉ SPONGE CAKE ~ CORN CREMA ~ PERIGORD BLACK TRUFFLE
CHATEAU MONTELENA, CHARDONNAY, NAPA VALLEY 2013

MOJO VERDE MARINATED PIGLET

CELERIAC ~ CHICHARRÓN ~ ROASTED CARROTS
CHATEAU MONTELENA, ZINFANDEL, NAPA VALLEY 2013

TAMARIND BARBEQUED WAGYU STRIPLOIN

WILD MUSHROOMS ~ FARRO ~ TAMARIND "JUS"
CHATEAU MONTELENA, CABERNET SAUVIGNON 2003
CHATEAU MONTELENA, CABERNET SAUVIGNON 2012

PRE-DESSERT

DISZNÓKŐ TOKAJI ASZU, 5 PUTTONYOS, HUNGARY 2001

PHOENICIAN CRUNCH CAKE

MINT ICE CREAM ~ BITTER CHOCOLATE GANACHE ~ CARAMEL
QUINTA DO NOVAL, NOVAL BLACK, RUBY PORT NV

"CARVING IS EASY ... YOU JUST GO DOWN TO THE SKIN ... AND STOP."—MICHELANGELO



WINE DINNER: \$175 PLUS TAX & GRATUITY

CHEF-PATRON: NORMAN VAN AKEN
EXECUTIVE CHEF: ANDRES MENDOZA
GENERAL MANAGER/WINE DIRECTOR: YUSUF YILDIZ
ASSISTANT GENERAL MANAGER/SOMMELIER: JUAN VALENCIA

