

GINNYLANE

BAR AND GRILLE



September Wine Dinner

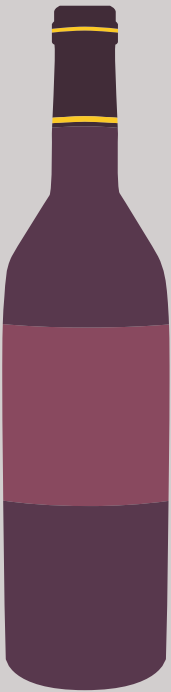
Thursday, September 30th at
6 pm - \$40 Per Person

FIRST COURSE

PROSCIUTTO WRAPPED SHRIMP WITH PALENTA
CAKE IN A SAMBUCCA CREAM SAUCE
2019 CAN FEIXES BLANC, SPAIN

SECOND COURSE

CHICKEN TERIYAKI SKEWERS, SPRING ONIONS,
CRIMINIS, GREEN TOMATOES SERVED OVER
RADICCHIO LETTUCE
2018 MORGADIO ALBARINO, SPAIN



THIRD COURSE

PAN SEARED SCALLOPS WITH SAFFRON BROTH,
SMAHSED CAULIFLOWER AND GINGER SNAP CARROTS
2019 DROUHIM BEAUJOLAIS, FRANCE

FOURTH COURSE

BOURBON PEACH COBBLER WITH VANILLA BEAN ICE CREAM
2020 WEINGUT MARKUS HUBER SPARKLING ROSE, AUSTRIA