



South Bend Bistro

Archery Summit Winery Pairing Dinner

Tonight features a four course menu by Head Chef Kelly Day, paired with three chosen wines from Archery Summit Winery

May 25th at 6pm

92. Per person

Course One

Salad of Mixed Greens, Shallot, Warm Haricot Verts, Quail Egg, Bacon, and a Honey Dijon Dressing

Paired with Archery Summit Eola-Amity Hills Chardonnay

Course Two

Hamachi Crudo

Thinly Sliced Yellow Tail Hamachi with Red Chili, Orange & Lime Oil, Himalayan Sea Salt, Sesame, Radish, and Avocado

Paired with Archery Summit Vireton Pinot Gris

Course Three

Red Wine Braised Pork Shank, with Rosemary and Shallot, Served with Roasted New Potatoes, Sautéed Mushrooms, Crispy Brussels Sprouts Served with a Red Wine Balsamic Sauce

Paired with Archery Summit Dundee Hills Pinot Noir

Course Four

Chocolate, Vanilla, and Raspberry Trifle Topped with Whipped Cream and a Candied Strawberry

Paired with a Cherry Vanilla Vodka Fizz

