

PUSSER'S CARIBBEAN GRILLE PRESENTS  
**PENFOLD'S WINE DINNER**

SATURDAY, MARCH 7 AT 6:30PM

Join us for the third in our 2020 exclusive food and wine dinner series. This evening will feature Penfolds, one of Australia's most iconic, oldest, and largest wineries, best known for its broad variety of outstanding wines.

**DINNER MENU & WINE PAIRINGS**  
**\$85 PER PERSON**

**DUO OF SCALLOPS ON THE HALF SHELL.**

Baked with Asiago-mornay sauce and jalapeno-lime bacon marmalade  
*Riesling Bin 51 Eden Valley*

**AUSTRALIAN BARRAMUNDI**

AKA Giant Australian sea perch with sweet firm flakes, dredged with lightly seasoned flour and pan fried. Served on a bed of bacon seared greens and topped with fine herbed pan drippings, tomato, garlic, minced fennel bulb, chardonnay and whole butter

*Chardonnay Bin 311*

**BEEF "MURRAY RIVER" (WELLINGTON)**

Grass fed Australian beef tenderloin steak encased in puff pastry with mushroom ragout and truffle pate. With mushroom potato and grilled Brussel sprouts

*with a comparison of Cabernet Sauvignon Bin 407 and Cabernet Sauvignon-Shiraz Bin 389*

**CARAMEL AND CHOCOLATE SHORTBREAD SQUARES**

Australian pub favorite on a caramel and coffee flavored chocolate sauce painted plate. Finished with caramel whipped cream

*Shiraz Bin 28 Kalimna South Australia*



*Penfolds*

ESTABLISHED 1844

The success of Penfolds has been driven by the generations of visionaries and innovators. From the beginning in 1844 to today, the merging of science, art and innovation has driven Penfolds to become one of Australia's most famed and respected winemakers.



Limited seating, reservations required - call 410.626.0004.

**FREE Valet Parking for 2 hours.** Please inform the valet attendant that you are attending the Wine Dinner at Pusser's.

