



Globe Trotting Wine Dinner

Hosted by
Dr. John Standridge
“Oenophile and Gourmand”
Friday March 5th at 6:00pm

(Australia)

Seaview Brut

Bruschetta and assorted appetizers

(Germany)

Moselland Ars Vitis Riesling

“Fire & Ice” Shrimp Ceviche & Cilantro Sorbet

(New Zealand)

Kim Crawford Marlborough Sauvignon Blanc

Apple Cheese Soup

(United States)

7 Deadly Zins Lodi

Seared Duck Breast with blueberry BBQ sauce, & peppercorn grit cake

(Chile)

Casa Lapostolle Cuvee Alexandre Cabernet Sauvignon

Red Wine Braised Short Rib of Bison, sautéed Swiss Chard and Cauliflower Puree

(Portugal)

Sandeman Ruby Porto

Bittersweet chocolate & raspberry pot de crème with wafer cookies

Our host for the evening, Dr. John Standridge, is a native Chattanooga, a professor of family medicine, published author, amateur artist, and musician.

You may have heard him during one of his many radio appearances on WUTC’s “DJ for an Hour” as D’John – his radio personality.

We’re sure you’ll enjoy his engaging company as he leads us through an evening of *fantastic* food and wine.

\$65 per person – tax and gratuity included
Reservations required 423-265-1212