

COOKING WITH PASSION

WITH Chef Frank Copestick

- 1st COURSE- Grilled Vegetable Soup
Paired with Tenuta Luisa Pinot Grigio, Italy
- 2nd COURSE- Fried Green Tomatoes with
Buttermilk Dressing, radish, cucumber and
red onion
Paired with Vina Salceda Rioja Reserva, Spain
- 3rd COURSE- Grilled NY Strip Steak with Chimichurri
sauce, roasted fingerling potatoes and vegetable
Paired with Liberty School Cabernet, CA
- 4th COURSE- Surrey Asian Pear Fritters
Paired with Striptease Sparkling, Argentina