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# *Smith Commons*

## *Wine Pairing Dinner*

*featuring*

### **Margerum Wines**

of Santa Barbara, California



#### **SCALLOP STUFFED SHRIMP**

Confit sweet yams, blood orange  
velouté, yuca chips

Margerum Riesling

#### **CHESAPEAKE BAY CRAB TORTOLLINI**

Butter poached Maine lobster medallion,  
braised carrot and asparagus, fennel  
cream sauce.

Margerum "Sybarite" Sauvignon Blanc

#### **SOUS VIDE MULLARD DUCK BREAST**

Confit Duck leg croquette, roasted  
sunchocks and butternut squash. Raspberry  
tuilè, sauce bigarade

Margerum "Riviera" Rosé

#### **BLACK ANGUS NEW YORK STEAK**

Fondant potatoes, haricot vert bundle,  
tuilè, caraway Jus

Margerum, "M5" Red Blend

#### **CHOCOLATE FONDANT**

white chocolate gelato and  
chocolate tuilè



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