



ROW ELEVEN Wine Dinner

Thursday, July 24th from 6:30 – 9:30 PM

\$65 plus tax and gratuity

Join us for a night filled with delicious food,
great wine and good company:

1st Course – Civello-Pinot Gris, Rogue Valley

Skewers of cantaloupe, prosciutto and langostinos with fresh mint and a honey lemon sabayon accompanied by green apple granite

2nd Course – Stratton Lummis – Chardonnay, Carneros

Cambert cheese and butter bibb lettuce with almonds, mango and cucumber drizzled with a fresh strawberry vinaigrette

3rd Course – Row 11 – Tres Vinas

Coriander seared Ahi Tuna served with a red & yellow tomato-ginger chutney over baby arugula

4th Course – Row 11 – Santa Maria Valley & Russian River Valley

Grilled Asian BBQ quail with vegetable glass noodle salad

5th Course – Stratton Lummis – Cabernet Sauvignon, Napa Valley

House made black-cherry chocolate chunk ice cream with a chocolate covered strawberry and a chocolate cashew truffle

Limited reservations available, call to reserve your table: 502-899-9904
2106 Frankfort Avenue Louisville, KY 40206

Chef/Owner John Varanese & Chef de Cuisine Hollis Barnett will be preparing the five course meal, paired with the wines from Row Eleven Wine Company

Jen Jackson, Regional Sales Manager and Sommelier for Row Eleven Wine Winery will be here to present each of these fascinating wines

John Johnson from “The Wine Rack” will also be on hand to assist with any retail orders