



The Perfect Pair Menu

- SEARED LAMB CHOP LOIN WITH
CHERRY-COCOA ROSEMARY SAUCE
PAIRED WITH HARVEY & HARRIET RED
WINE BLEND
- SMOKED WHITEFISH SALAD WITH WHITE
BALSAMIC CRANBERRY DRESSING AND A
SMOKED CHICKEN & VEGETABLE
CHOWDER
PAIRED WITH BLINDFOLD WHITE PINOT
NOIR
- HANGER STEAK WITH BLACKBERRY,
CHERRY PLUM, COCOA & BALSAMIC
MARINADE
PAIRED WITH MOUNT VEEDER WINERY
CABERNET SAUVIGNON
- DARK CHOCOLATE & HAZELNUT
MOUSSE
PAIRED WITH UNSHACKLED PINOT NOIR

\$80++
PER
PERSON

MARCH 21
6:00 PM

RESERVE YOUR
GLASS AT
573-365-8509



WWW.4SEASONSRESORT.COM



SIP & SAVOR:

The Perfect Pair



Constellation Brands

AK's

RESTAURANT • BAR

JOIN US AS WE EMBARK ON A
FLAVORFUL JOURNEY THROUGH
WINE AND FOOD PAIRINGS

Indulge in a culinary journey with our exquisite menu. Start with Seared Lamb Chop Loin drizzled in Cherry-Cocoa Rosemary sauce, paired with Harvey & Harriet Red Wine Blend. Delight in a Smoked Whitefish Salad with White Balsamic Cranberry dressing accompanied by a creamy Smoked Chicken and Vegetable Chowder., paired with Blindfold, White Pinot Noir.

For the main course, savor a Hanger Steak marinated in Blackberry, Cherry Plum, Cocoa, and Balsamic, complemented by Mount Veeder Winery Cabernet Sauvignon. End on a high note with Dark Chocolate and Hazelnut Mousse, paired with Unshackled Pinot Noir. Unforgettable flavors await!

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