

SIP & SAVOR:

# The Perfect Pair

*AK's*



Constellation Brands

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!

## FEBRUARY 28

**\$80++  
PER  
PERSON**

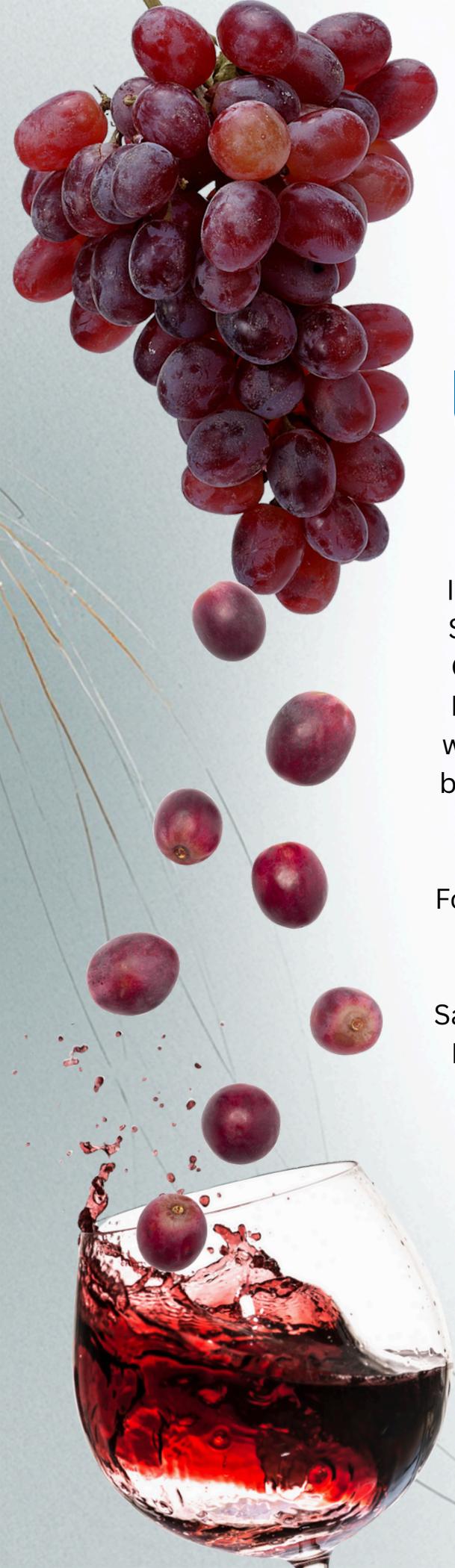
## 6:00 PM

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GLASS AT  
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THE LODGE OF  
FOUR SEASONS

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# 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

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