

Sycamore Hills Fund Raiser Menu- Sat., March 23rd

Assorted fresh fruits & scrumptious cheeses served with Royalty Rosso, Piemonte, Italy

The classic food pairing for wine: fruit & cheese. We have selected to match this with an exclusive blend of red grapes that hail from the prestigious region of Northwest Italy that is known for the King of Wines: Barolo. This is considered "a baby Barolo" and it will pair most amazingly with any Italian food preparation, or meat entrees, hearty soups, or even a burger or pizza!

Hearty White Bean Chicken Chili with Bauer Haus Kabinett, Rheinhessen, Germany

Homey and delicious, yet a unique chili that has a slight kick of spice on the back that will marry amazingly with our selection of this German white: Kabinett (say: Kab-bee-net) It's a fun, fruity wine that will pair perfectly with any dishes highlighting a bit of heat...such as Cajun, blackened, Asian or Barbequed, most any fowl, or even a creamy dessert!

Fettuccini Alfredo with Bufani Pinot Grigio IGT, Veneto, Italy

Fettuccini noodles ladled in the creamy, white sauce of Alfredo. This is paired up with our refreshing 100% Pinot Grigio coming from the best area that makes that varietal...Veneto. The flavors are clean & slightly tangy, fresh banana & Yellow Delicious apple are apparent with shades of citrus. It's a natural accompaniment to simple clean flavors such as a salad, chicken or any delicate fish preparation, but, can stand up to pasta and lovely sauces as you are enjoying here.

Barbeque Meatloaf with cheesy garlic mashed potatoes matched to Zestos Garnacha Tinta, Madrid, Spain and DSG Cabernet Sauvignon, Russian River, California

The American standard comfort food: Meatloaf... and the American standard red: Cabernet! Put 'em together and you cannot go wrong! The wine is from one of our most noted regions of California known for its high end and top quality productions. The Spanish selection is not only decadent & delicious, but, was given 90 points by Robert Parker of the Wine Advocate! Fuller meat entrees or dishes with red sauce or those highlighting cheeses will be natural complements with both of these wines.

Chicken Tosca and a garden medley with Chateau Pascal Renaud Macon-Villages, Burgundy, France and Galan (Biodynamic) Chardonnay, Lontue Valley, Chile

Succulent chicken breaded in a light egg batter & laden with a beautiful beurre blanc sauce paired with two different expressions of the most popular varietal in America: Chardonnay. You will enjoy a white Burgundy that is clean, (meaning shows no oak influence) mineral, lively, young, and delicate. The Chilean will provide you with a hint of oak (it sees six months of aging in New French oak) which makes it a lusher, fuller taste on the palate with notes of vanilla to mingle with the tropical pineapple. Both pair perfectly with white meat entrees, any softer appetizer, and pastas with white sauces or olive oils.

Apple Cheese Cake with Royalty Sweet White (100% Moscato) Piemonte, Italy

A great finish to a wonderful wine evening! A dense, rich, succulent and sinful cheese cake highlighted with cinnamon apples. It is paired with an effervescent white that is the hottest varietal of the moment: Moscato! You'll enjoy delicate notes of sweet honeysuckle, apricot and subtle floral tones. It will marry amazingly with most any dessert that is in the white cream, custard, meringue or cheesecake realm as we have done here tonight.

We thank you, whole heartedly, for attending this fundraiser, which is so near and dear to so many of us...Please be generous with your wine purchases as proceeds will go to this fabulous family, and you will get the deep satisfaction of helping them (as you fill your cellar with some amazing wine).

Note: vegetarian, vegan or gluten-free diets will be accommodated (at no extra charge), provided you request it by March 9th.