

# Summer Wine Pairing Dinner



## Lakeside Inn

*Five Course French-Inspired Menu Perfectly Paired with Beautiful French Wines*

### First Course

Buckwheat Crepe, Filled with Lump Crab Meat, Thyme, Heirloom Tomato Crème Reduction  
Chateau de Bon Ami - Bordeaux

### Second Course

Three Beet Salad, With Goat Cheese, Pistachios, Creamy Dijon, Fennel and Fennel Fronds  
Chateau La Graviere Rouge - Bordeaux

### Intermezzo

Fruit Sorbet

### Third Course

Duck Confit, Served over Brie Polenta and Haricot Verts with a Raspberry Port Wine Reduction  
Chateau Picau Perna 2015 - St. Emilion, Bordeaux

### Intermezzo

Walnut, Roquefort Cheese, Fig and Buckwheat Honey Crostini

### Fourth Course

Chateaubriand Au Poivre, Medallions Served with Duchess Potatoes, Asparagus  
and au Poivre Sauce  
Chateau d'Arcins - Haut Medoc, Bordeaux

### Intermezzo

Dark Chocolate Covered Cherry with Arugula Leaves

### Fifth Course

Lemon Mouse, With Vanilla Crème, Summer Berries, Candied Lemon Peel  
and Chocolate Sea Salt  
Chateau Roumieu - Barsac, Sauternes

*Course Selections presented by Lakeside Inn's Chef Casey Aldrige & Sous Chef Tim Morrison*

*Wine Pairings presented by Sylvain Boulet, Regional Manager  
and Bordeaux Expert with Opici Family Distributing*

\$99.95 per person

+tax +gratuity

Please Call 352-383-4101 for Reservations