

SHULAS

STEAK HOUSE



**Reception Wine: Rutini Encuentro Nature
Brut**

Appetizer: Blackened Scallops

Atop a Bed of Asparagus Tips

Wine Pairing: Rutini Sauvignon Blanc

Salad: Burrata Salad

Red & Yellow Tomatoes, Roasted Artichokes, Basil, Pickled
Onions, Virgin Olive Oil, Fried Basil & a Dash of Salt

Wine Pairing: Trumpeter Pinot Noir

Entrée: Gorgonzola Crusted 8oz NY Strip

Potato Au Gratin & Haricot Verts

Wine Pairing: Trumpeter Reserve Malbec

Dessert: Chocolate Mousse Cake

Wine Pairing: Rutini Malbec/ Cabernet Franc



RUTINI