



Torr Na Lochs Wine Dinner Menu

*Reservations available :
Saturday, February 17th
6:30 pm reception followed by dinner*

Amuse Bouche

Bacon-Caramelized Onion Crostini atop a savory potato-leek soup shooter
Paired with Torr Na Lochs Vermentino

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First Course

Mixed Greens Salad with House-made Honey Balsamic Dressing, Gorgonzola Cheese
and Spiced Candied Walnuts
Paired with Torr Na Lochs Ruby Kate Rosé

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Second Course

Pan-Seared Scallops with Parsnip and Potato Puree, Beurre Blanc Sauce
Paired with Torr Na Lochs Fion Geal

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Third Course

Seared Steak Medallions with Yukon garlic mashed potatoes and seasonal vegetables
Paired with Torr Na Lochs Estate Syrah

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Dessert

Decadent Triple Chocolate Truffle Cake
Paired with Torr Na Lochs Dolcetto

Tickets \$100 per person

For Reservations and Information Call 844-784-3822