



INSPIRE "MOORE" LOVE DINNER

Dinner led by Tim Moore + Nicole Williams
Chef Alex Waters

Hors D'Oeuvre

TRUFFLED RICOTTA + SEA SALTED CHIPS
with caramelized onion & portobello mushrooms
Sparkling wine selection

One

FIRE ROASTED PEPPER SOUP + SMOKY GOUDA
2016 Timothy Moore Pinot Gris

Two

PORK BELLY + CRISPY BRUSSELS SPROUTS
tossed in dark maple balsamic with Lively Run goat cheese
2015 Timothy Moore Pinot Noir

Three

LOBSTER RAVIOLI WITH BASIL CREME
2017 "Love" Riesling

Four

GRILLED PORK TENDERLOIN + POLENTA CAKE
with apple pineapple chutney and Swiss chard
2014 Timothy Moore Chardonnay

Five

BRANDIED FIG AND BLACKBERRY CREPE
with sweet almond creme + vanilla bean ice cream
2016 Passion Late Harvest Riesling