

Corks for Conservation Menu

Dallas Zoo

March 31st, 2019

Strolling Stations

Roasted beet and goat cheese skewer

Paired with MAN Family Wines Chenin Blanc

Shrimp and grits

polenta cake, butter poached Texas gulf shrimp, smoked tomato butter

(Vegetarian – Polenta Cake with Smoked Tomato Butter)

Paired with Seven Sisters Sauvignon Blanc

Asian glazed crispy pork belly

Napa cabbage slaw, toasted sesame seeds

(Vegetarian – Asian Glazed Tofu)

Paired with Protea Rose

Rotisserie chicken tart

smoked gouda, fontina cheese, grilled corn salsa

(Vegetarian – Roasted Eggplant Tart)

Paired with MAN Family Chardonnay

Base Camp

Mozzarella Cheese Company

Braised Beef Shortbread

rosemary and thyme shortbread, red wine braised beef, caramelized shallots,
carrot chips, horseradish foam

(Vegetarian – Roasted Mushrooms)

Paired with Helderberg Winery Cabernet Sauvignon

Dessert station

Creme brulee tart

fresh berries

Lemon ricotta cake

blueberry caviar

Chocolate mousse

candied orange

Paired with MAN Family Methode Cap Classique Brut

Or MAN Family Pinotage