

# **The Corn Maiden Chef's Counter Wine Flight Experience**

## **January - Pinot Noir**

Wines: De Loach Pinot Noir "Winemaker's Blend" CA / MacMurray Ranch Pinot Noir  
Sonoma CA / La Crema Pinot Noir Sonoma Coast CA

Appetizer: NM "Heritage" Beef Carpaccio  
Shaved Parmesan, Fresh Basil, Truffle Essence

## **February - Cabernet**

Wines: Canvas Cabernet CA / Ponderosa Cabernet NM / Rodney Strong Cabernet  
Sonoma CA

Appetizer: Crispy Blue Corn Crusted Quail  
Raspberry-Arugula Salad, Mole Dipping Sauce

## **March - Pinot Grigio**

Wines: Canvas Pinot Grigio Veneto ITA / Pighin Pinot Grigio Friuli Grave ITA / Erath  
Pinot Grigio OR

Appetizer: Pinon Crusted Ahi Tuna  
Jicama-Root Vegetable Salad, Green Chile-Apple Gastrique

### **Pricing:**

\$15 Wine Flight

\$20 One Person with Appetizer & Wine Flight

\$40 Couple with Appetizer & Two Wine Flights