Vine and Dine with the Dean

Sunday, October 11 – Menu

**Appetizer Stations**

- Spinach dip with house-made flat bread
- Traditional tomato bruschetta
- Smoked tomato mac and cheese
- Staller Estate Wines
  - *Rock Valley White* – an off-dry white with exotic aromas of tropical pineapple
  - *Maiden Blush* – a semi-dry blush wine with a strong strawberry aroma and subtle floral and citrus tones

**Entrée Stations**

- Sliced pork loin with brandy mushroom gravy or maple apple sauce, accompanied with harvest vegetables
- Autumn meatloaf with mushroom gravy or BBQ sauce, accompanied with mashed potatoes
- Fall pesto pasta with fresh tomatoes, accompanied with fresh chips and chipotle aoli
- Staller Estate Wines
  - *Estate Reserve* – a medium bodied dry red, slightly spicy with a hint of oak
  - *Lady in Red* – a semi-dry red wine with deep aromas of dark cherry and raspberry; medium to full bodied with a moderate tannin level of an outstanding finish

**Dessert Stations**

- Pumpkin bread pudding
- Fall fruit crisp
- Lemon berry cake
- Staller Estate Wines:
  - *Ruby Classico (Port)* – tantalizing, bold, and bursting with flavors of currant and toasted oak
  - *Ouro Classic (White Port)* – oak aged for two years with creamy dried fruit and roasted nut aromas