

**Wine and Food Pairing Evening**  
**Fredericksburg Wine & Music Festival**

**Amuse Bouche:**

Spicy, Texas-Style Hummus with Pita Chips  
Mushroom Rockefeller with a Hint of Herbsaint  
Crosthini with Salsa Pomodoro  
Hilmy Cellars Tempranillo Rosé

**First Course:**

Boiled Gulf Shrimp on Asian Pear Slice with Texas Peach Remoulade Sauce  
Curried Crab with Saffron on Watermelon Wedge  
Pedernales Albariño

**Second Course:**

Roasted Tomato & Basil Soup with Pesto Garni  
Texas Hill Vineyard Barbera

**Third Course:**

Mini Salad in Bibb Lettuce Cup with Cilantro Dressing, Tortilla Crisps, and Seared Scallop  
Duchman Vermentino

**Fourth Course:**

Sliced Roasted Beef Tenderloin with Orange-Chipotle Sauce  
on Onion & Jalapeño Polenta with  
Peppered French Green Beans & Garlic  
Woodrose Tempranillo

**Fifth Course:**

Searced & Roasted Pork Tenderloin with Spanish Chorizo & Mushroom Sauce

On a bed of Kale with Jalapeños & Olives

Torre di Pietra Petite Syrah

**Dessert Course:**

Fredericksburg Peach Bread Pudding

With Peach Schnapps/Whiskey Sauce & Chantilly Cream

Messina Hof Glory Late Harvest Muscato Riesling

**Auction Bite:**

Chocolate Bouchon with Salted Agave Caramel & Cointreau Crema

Fredericksburg Winery 2010 Orange Muscat