

# PAIRINGS

A STUDY IN FIRE & SMOKE  
Six Course Barbecue Menu

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## COURSE ONE

Amuse Bouche

Alder smoked sea scallop, corn bread pudding,  
blueberry vinaigrette

### WINE PAIRING

Meyer Fonne Vins d'Alsace Riesling - France

## COURSE TWO

Appetizer

Barbecued Asian pork belly (Char Siu), candied pineapple,  
toasted sesame aioli

### WINE PAIRING

Barone di Valforte Montepulciano - Italy

## COURSE THREE

Soup

Grilled beef flank, black beans, sweet potato & Israeli  
couscous, charred corn, fennel broth

### WINE PAIRING

Chakana Nuna Malbec - Argentina

## COURSE FOUR

Salad

Barbecued pineapple & cherry tomato salad with basil,  
pickled red onion, feta, yogurt dressing

### WINE PAIRING

Rioja Blanco Verdejo - Spain

## PALATE CLEANSER

Island Folk Rebel Rosé, pomegranate & rosemary granita

## COURSE FIVE

Main Course

Barbecued lamb chop, rosemary chimichurri, potato fritter,  
charred asparagus

### WINE PAIRING

Chateau Escalette Cotes De Bourg Carbernet/ Malbec/  
Merlot - France

## COURSE SIX

Dessert

Fruit & berry kabob, butterscotch ice cream, Ironwork's  
caramel rum reduction

### WINE PAIRING

Denis Meunier Vouvray Clos Baglin Demi Sec Chenin Blanc  
- France