

# ***Women that Wine for a Cause***

## First Course

### ***Geyser Peak Sauvignon Blanc***

Prince Edward Island Mussels  
Sautéed in a Thai-Curry Coconut Broth

## Second Course

### ***Geyser Peak Chardonnay***

Candied Pecans, Granny Smith Apples and Sun-Dried Cranberries  
Tossed with Mixed Baby Lettuce  
With a Caramelized Onion Vinaigrette

## Third Course

### ***Geyser Peak “Plutos Fury” Pinot Noir***

Bourbon Barrel Smoked Pork Chop  
Topped with Apple Bacon Chutney  
Served with Butternut Squash Gratin

## Fourth Course

### ***Geyser Peak “Walking Tree” Cabernet***

Grilled Strip Steak Sliced and Fanned  
Served over Garlic Mashed Potatoes

## Fifth Course

### ***Geyser Peak Uncensored Red Blend***

Chocolate Lava Cake

Executive Chef/Owner – John Varanese

Chef de Cuisine – Erik Abraham

Sous Chef – Callie Critchelow

Guest Speaker – Michael Taylor, Certified Sommelier, SGWS