



NOVEMBER WINE DINNER

Hosted by Alabama Crown Distributing

Thursday, November 13 at 6PM

\$50 Per Person

First Course

ACORN SQUASH SALAD

roasted acorn squash - kale - red onions - chopped
dates - toasted almonds - tahini vinaigrette

PAIRED WITH

Francois Montand, Methode Traditionelle Brut
Blanc de Blancs
France NV

Second Course

SPICY THAI SHRIMP CAKE

english cucumber - sweet chili sauce

PAIRED WITH

Heinz Eifel, Mosel Riesling Kabinett
Germany '24

Third Course

SKIN ON VERMILLION SNAPPER

sweet peppers & roasted eggplant couscous -
spring onion

PAIRED WITH

Horizon de Bichot, Pinot Noir
France '22

Fourth Course

BISCOFF TRES LECHES

biscoff butter cookies - white cake - tres leches
filling - fresh berries

PAIRED WITH

Chateau De Saint Cosme, Cotes du Rhone
France '23

*For Reservations Please
Call 251-224-6500 Ext 1*