

GINNY LANE BAR & GRILL

Fowles Farm Wine Dinner

Hosted By: International Wines & Craft Beer

Thursday, August 21, 2025 at 6pm

4 Courses ~ \$50 PER PERSON

First Course

Moules Marinieres

Mussels in White Wine Garlic Sauce with Herb Crostini

~paired with~

Fowles Farm to Table Sauvignon Blanc, Australia '23

Second Course

Eggplant Salad

Roasted Eggplant and Roma Tomato, Extra Virgin Olive oil,
Lemon Juice, Basil, Toasted Almonds

~paired with~

Fowles Farm to Table Chardonnay, Australia '21

Main Course

Grilled Filet

Sliced 6 oz Filet, Horseradish Cream Sauce, Parsley Potato Puree,
Charred Broccolini

~paired with~

Fowles Farm to Table Cabernet Sauvignon, Australia '20

Dessert

Dark Chocolate Pears

Golden Bartlett Pears, Raisins, Apricots, Star Anise, Cinnamon, Dark
Chocolate Glaze, topped with shaved White Chocolate

~paired with~

Fowles Farm to Table Pinot Noir, Australia '21

FOR RESERVATION CALL
(251) 224 6500 EXT 1