



BEER & WINE
PAIRING DINNER

February 18th, 2023

1st Course: Smoked Ricotta Agnolotti

2nd Course: Entree Choices: Beef Wellington; filet mignon with mushroom duxelle wrapped in a puff pastry served with a Pinot Noir Demi Glacé or Salmon with spinach and lobster sauce in a puff pastry; Sides: White and Sweet Potato Au Gratin and Asparagus.

3rd Course: Dessert Trio: Chocolate Pots Du Creme, Cheesecake Mousse, and Poached Pear.

Choose either beer or wine to pair with your 3-course dinner.

Member price \$60.00 | Non-member price \$65.00

Price includes tax and gratuity.

Reservations required by Friday, February 10.

Payment processed at time of reservation.

RSVP to the VE Club office at 215-675-5380