

FOOD & WINE Pairing Menu

Saturday, February 10 | 7pm | \$75 per person

1st Course:

Pan Seared Crab Cake
served over Arugula with Lemon Aioli
Paired with Chardonnay

2nd Course:

Grilled Chicken with Mango, Papaya
and Avocado Compote
Paired with Viognier

3rd Course:

Savory Cheese Quiche with Swiss,
Cheddar and Gruyère
Paired with Rosé

4th Course:

Garlic Roasted Pork with Spicy Chorizo
Paired with Cabernet Sauvignon

5th Course:

Medallion of Beef Tenderloin atop Mashed
Yukon Potatoes with Peppercorn Demi-Glace
Paired with Heritage

6th Course:

Flourless Chocolate Soufflé with
Vanilla Crème Anglaise
Paired with Chocolate Cherry Truffle



Crossing Vineyards

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