

VIN DE FILLES 2021 WINE RELEASE PARTY



HORS D'ŒUVRE

CHEF GISELE FRAZEUR, Fougasse Artisan Breads, Rimrock
KYLIE DANIELS & BARBARA CHRISTIANSON, Owners, The Meading Room
- Savory Sables w/Seasonal Nuts, Herbs, Fruits
- Savory Parmesan Madeleines with Seasonal Herbs
- Croque Monsieur Cake Sale, Baguette Crostini w/Romesco Sauce, Seasonal Greens and Cannellini Beans
Non-Vintage Session Mead 'Space Cowboy', The Meading Room



AMUSE BOUCHE

CHEF DARA WONG & CHEF CHRISTIAN LOWE, Shift, Flagstaff
BREE NATION, Co-Owner/Mad Scientist, The Oddity Wine Collective
Black Cod Crudo, Cayenne Apricot Preserve, Caper Gel, Lemon Corn Broth and Petite Cilantro
2020 Changeling, The Oddity Wine Collective



ENTRÉE

CHEF AMRITA RAVEN MUEHLGAY, Milk and Honey Provisions, Sedona
BROOKE LOWRY IDE, Owner and Winemaker, Vino Stache Winery
Salad of Malvasia and Orange Blossom Honey Poached Pear with Baby Arugula,
Gorgonzola Dolce and Cardamom Candied Hazelnuts,
Malvasia Poaching Liquid Gastrique and Roasted Hazelnut Oil
2021 The Proper, Vino Stache Winery

INTERMEZZO

SUSIE SELBY
2019 Russian River Valley Pinot Noir, "Calegari Vineyard", Selby Winery



PLAT PRINCIPAL

CHEF LAURA CHAMBERLIN, Professional Chef, Flagstaff
GAYLE GLOMSKI, Founder, **BREE NATION**, **LAUREN MALDONADO**, Co-Conspirators, 'Vin de Filles'
Red Wine, Garlic, and Thyme Braised J Diamond Bell St Croix Lamb,
Roasted Seasonal/Local Vegetables with Sauteed Locally Cultivated Mushrooms
2021 'Vin de Filles', Page Springs Cellars



ENTREMETS

CHEF KAREN RUSSELL, Karen's Gluten Free Bake Shop, Sedona
Chocolate Raspberry Filled Cupcake with Shortbread Cookie
Infused with Locally Made Second Harvest Wine Powder