

VIN DE FILLES 2024 FUNDRAISING WINE DINNER

RECEPTION

HOLLY SKAGGS, Founder and CEO, Wild Tonic
Persephone - Hard kombucha with pomegranate, citrus, ginger and tequila flavors. Made by fermenting tea and honey (not sugar) with certified organic ingredients.



HORS D'ŒUVRE

EDEN ARCHER, Chef and Owner, EDEN
NEETA MITTAL, Co-Owner, LXV Wines
Seared Scallop Salad - Toasted spice, Asian pear, fresh herbs, pistachio honeysuckle and wildflower vinaigrette.
2023 Sauvignon Blanc, LXV Wines



ENTRÉE

ABBY ROTHWELL, Culinary Architect, Pillsbury Wine Co.
RINN BURHYTE, Brewer, Arizona Wilderness Brewing Co.
Sake Bomb Nigiri - Mesquite smoked trout, Arizona Navajo Tea Sake rice, ginger pickled apple, hatch chili wasabi, amaranth microgreens and hop dust.
"Bière de Filles"

INTERMEZZO

ELI LUCIDO, Mixologist, EDEN
Wild West Sour - A cocktail as colorful as our history.
Legendary Big Nose Kate Whiskey paired with hand squeezed signature sour mix and vegan foam, finishing with EDEN'S private label single block Syrah.
Truly one of a kind.



PLAT PRINCIPAL

LINDSEY DALE, Executive Chef, EDEN
GAYLE GLOMSKI, Founder, 'Vin de Filles'
BREE NATION, LAUREN MALDONADO, Co-Conspirators, 'Vin de Filles'
Crispy Confit Duck - Orange and cinnamon duck, sweet potato and Yukon gratin, salad of frisee and apple, brown butter vinaigrette.
2023 "Vin de Filles"



COURS DE DESSERTS

MAHFAM MOEENI-ALARCON, Founder, Co-Owner of Mingle + Graze, Co-Founder & Co-Owner of Spin the Bottle Wine Shop
Peace of Cheese - Bringing people together around the world of cheese. A final course that will stay with you as you experience different flavor profiles centered around spices and ingredients that capture our diverse surroundings.