



wine dinner

WEDNESDAY, JUNE 14 | 6PM

first course

STEAK TARTARE

beef tenderloin / onion / capers / egg

wine pairing

DAOU Reserve Cabernet Sauvignon, Paso Robles CA

Fully ripe and generously fruited with a strong blackcurrant and black cherry presence evident at every turn and subtle hints of dark chocolate and creamy, well-integrated oak adding to its overall impression of ongoing richness.

second course

SNAPPER CEVICHE

papaya seed caviar / guava melon aioli / green apple chips / pineapple / pickled fresno chilies

wine pairing

DAOU Sauvignon Blanc, Adelaida District, Paso Robles CA

The palate is classily structured and elegantly styled, displaying crisp, juicy fruit flavors that burst across the palate, including lemon chiffon, key lime pie and kiwi accented with green apple, white nectarine, and pineapple.

third course

HERB CRUSTED PINN OAKS LAMB CHOP

black current mint demi glace / trio of roasted root vegetable puree / garlic chips

wine pairing

DAOU Sequentis Merlot, Paso Robles CA

A bold and assertive palate delivers prodigious flavors of plum and cherry with traces of black raspberry and blueberry. Notes of toasty oak, dark roast espresso and lavender potpourri complement the bright fruit character.

fourth course

MILLE-FEUILLE

hazelnut chantilly cream / cinnamon sugar puff pastry / tropical puree

wine pairing

DAOU Chardonnay, Paso Robles CA

A delectable peach, melon, and green apple flavors accentuated by tropical notes of mango, guava, pineapple, and kiwi.

CRAFTED ITALIA

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