

WINE DINNER

Join us in Aqua Star after the Savannah Wine & Jazz Fest for a delectable Wine Dinner.

Experience a perfect pairing of both music and drink. These grape blends are as non-traditional as the sounds of jazz that accompany them. Come enjoy an evening that perfectly blends live jazz with the wine you sip on.



COCKTAIL RECEPTION

French 75 Cocktail

FIRST COURSE

Gulf oyster duo:
“Cajun Rockefeller” Apalachicola oyster with andouille sausage, wilted arugula, and mustard greens; pepper grove oyster on the half shell, creole mignonette. *Conundrum, White Blend, California*

SECOND COURSE

Crawfish and king prawn bouillabaisse, roasted tomato broth. *Graham Beck Brut Rosé, South Africa*

THIRD COURSE

Yuzu glazed boutwell organic farms pork belly, sweet potato puree, braised rainbow chard. *Bonny Doon Le Cigar Volant, Rhone Style Red Blend, California*

FOURTH COURSE

Black angus filet of beef, spring onion-blackberry demi-glace, white asparagus and baby watermelon beets. duck fat pommes frites. *Treana Red, Cabernet Sauvignon & Syrah Blend, California*

FIFTH COURSE

classic new orleans beignet, gianduja chocolate ganache, wild strawberry- mint salsa. *Shingleback “Black Bubbles” Sparkling Shiraz, Australia*

THE WESTIN
SAVANNAH HARBOR
GOLF RESORT & SPA

912.201.2085

Saturday, April 2nd
Aqua Star Restaurant
\$75 per person
7pm