

CAM The Art of Food: Game Changers Wine dinner 6/11/25

Paired with our Game Changing Wines:

Theoleo is on a mission to craft exceptional, high-quality wines while supporting communities and wildlife conservation. Founded by lifelong outdoor enthusiasts, Theoleo combines a passion for nature with a commitment to giving back - a portion of proceeds supports the American Wildlife Conservation Partners. Every bottle is vinted and bottled by Give Back Wine Group, uniting great wine with a greater purpose.

MENU:

Amuse Bouche

Miniature Humbolt Fog Chevre and Caramelized shallot tartlet with fig jam

Paired with Theoleo Chardonnay

Appetizer course

Crudo of pastrami-cured Salmon, shaved fennel, blood orange gastrique and rye crostini

Paired with Theoleo Pinot Noir

Salad course

Petite Lobster Nicoise

Organic bibb, nicoise olive, poached asparagus, quail egg, potato matchsticks, tempura lobster and citrus tarragon vinaigrette

Paired with Theoleo Sauvignon Blanc

Entrée Course

Oakwood grilled beef tenderloin, fire roasted mélange of peppers and portobello frites

Paired with Theoleo Cabernet Sauvignon

Grand Finale

Strawberry Shortcake, Local Fresh strawberries, a splash of Grand Marnier, light and fluffy buttermilk biscuit and vanilla whipped cream

Paired with Wine Company 1849 Sparkling Rosé