

The 2021 Vegan Dinner Wine Pairing

Vino y Vegan

May 1st 2021 6:30pm in the Club House

The Executive Bay Club, 87,200 Overseas Highway Islamorada, Fl

\$85pp

Course (1)

Greek dolmades (grape leaves) with homemade hummus & artisanal bread.

Paired with

Sigalas Santorini Assyrtiko 2019

93 pts

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Course (2)

Spinach, black pepper fettuccine with cashew alfredo sauce on a bed of broth baked asparagus

Paired with

Solosole Vermentino 2019

92 pts

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Course (3)

Open faced Carolina BBQ pulled jack fruit with country slaw, dill pickle & chips

Paired with

Cristom Mt. Jefferson Pinot Noir 2018

94 pts

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Course (4)

Portabella mushroom steak with avocado chimichurri sauce and steamed broccolini

Paired with

Alta Vista Single Vineyard Malbec 2015

91 pts

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Course (5)

Raw chocolate mousse decadence with strawberry

Paired with

Chateau Guiraud Sauternes 2016

95 pts