

May Wine Dinner

**\$108
PER SEAT**



MAY 23rd 5-8pm

Pesto basil whipped butter & Rustic dinner roll

Salad

Petit greens | baby asparagus | heirloom grape tomatoes | radish | orange segments | baby carrots
green beans | cucumber | passion fruit vinaigrette

Appetizer

Peruvian Fish ceviche | red onion | poblano pepper | purple sweet potato | yellow corn
Peruvian lime juice | cilantro | plantain chips

Intermezzo

Guava sorbet

Entrée

Smoked dry rubbed Pork Tenderloin | bonito sweet potato
roasted lemon asparagus | Pisco orange gastrique

Dessert

Suspiro Limeño, Peruvian custard topped with a
light meringue infused with port wine

Wines to be Annouced

**sbhoa2.org/tickets
for more**

