

Austin Wine & Music Festival
Cadillac Vintners' Dinner & Auction
Menu

Course 1

Locally sourced hand-tossed lettuce joined by spinach and blue cheese crumbles dressed with an artisanal vinaigrette, paired with Spicewood Vineyards Sauvignon Blanc

Course 2

Texas Gulf Shrimp resting on a stone fruit with parsnip chutney balanced by Flat Creek Estate Winery Viognier

Course 3

*Pecan smoked Nolan Ryan Guaranteed Tender New York Steak with Pancetta Truffle butter served adjacent to marinated roasted Yemistes and Tie-Died Scalloped Potatoes.
Perfectly married with Stone House Vineyards Claros
&
Dry Comal Creek Petit Verdot*

Course 4

Brazos Valley Cheese hand picked collection of Horseradish Pecan cheddar, Black Moon & Smoked Gouda accompanied by Driftwood Estate Winery Syrah

Course 5

Austin Wine & Music Festival Signature Cupcake Flight complemented by Pillar Bluff Ruby Port

