

Parma Ridge Wine Tasting

Menu

The Dinner Will Be Served

Appetizer

Brazilian Chicken or Beef Skewers

Salad

Homemade Citrus Vinaigrette

with

Arugula

Yellow Plum Tomatoes

Mini Buffalo Mozzarella Balls

Entrée

Pork Tenderloin

with

Mushroom Sherry Cream Sauce

Roasted Garlic Mashed Potatoes

Broccolini

Dessert

Fresh Blueberry Crisp

with

Vanilla Bean Ice Cream

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Avielle \$16.95

Avielle is our spunky four year old daughter with strawberry blond hair and this Rosé of 100% Merlot is named after her. Enjoy hints of strawberry and honey with a smooth finish. Pairs well with just about any dish or can be enjoyed on its own on the patio.

2016 Chardonnay \$17.50

Parma Ridge Vineyards & Fargo Farms- Snake River Valley

Made with Chardonnay grapes from both Parma Ridge and Fargo Farms, this wine possesses both orange blossom and lemon zest with balanced flavor. Enjoyable throughout the year



2016 Big Reds (new) \$30.00

Cab Franc, Malbec, Merlot blend. plum, spice, smoke. Good with BBQ or steaks. Will cellar well

or

2016 Estate Grown Merlot, \$28

Parma Ridge Vineyards - Snake River Valley

Made with 100% Merlot grapes from Parma Ridge, this wine features black cherry notes and smoked oak flavors. Enjoy this bolder-style Merlot with both pork and beef dishes.



2016 Joshua Storm \$32.00

65% Tempranillo and 35% Merlot

Maybe Winemaker/Chef Storm's best wine yet! Anise, ID terroir. Will cellar well



2016 Reinhart Riesling \$20.00

Fargo Farms - Snake River Valley

This wine is made by Megan Hartman, the Sous Chef and Assistant Winemaker for Parma Ridge, and is her debut into the wine-making industry. Made with 100% Riesling from Fargo Farms, this off-dry wine possesses hints of honeydew melon, orange zest with an herbal finish.

Note: Winemaker/Chef Storm Hodge had the pleasure of learning wine-making from Bart Fawbush, of Bartholomew Winery in Seattle, WA. It is only appropriate for us to sell Bart's red wines that we know and love.