



*Course 1 - Wine Pairing  
La Valentia Grenache*

Beef Riblet with Pimento Cheese Mac



*Course 2 - Wine Pairing  
Dandy Rose*

Shrimp Kiss. Pepperjack. Bacon. Honied BBQ Sauce



*Course 3 - Wine Pairing  
La Valentia Blanc de Blancs*

Southern Slaw Salad. Pork Belly Burnt Ends



*Course 4 - Wine Pairing  
La Valentia Sauvignon Blanc*

Hasselback Sausage Bites. Dijon Aioli



*Course 5 - Wine Pairing  
La Valentia Syrah*

Reverse Seared Ribeye. Salted Okra



*Course 6 - Wine Pairing  
La Valentia Carignan*

Beef Tallow Chocolate Cake. Banana Pudding Whip



*Texas wine dinner menu  
Presented with winemaker  
Rae Wilson of Wine for the People*



Friday Night, June 12  
The Olive Branch  
215 S 2<sup>nd</sup> Street  
254-757-0885  
Tickets \$90  
Doors 6pm.  
1<sup>st</sup> Course 7pm