

*Wichita County Medical Alliance Wine Tasting
Final Pairing and Tasting Menu*

Hosted by:

*Andre and Sukie Desire
4511 Hollow Ridge Dr.
Friday May 4th, 7PM*

Bouvet Rose Sparkling (French) - delicate salmon-pink color punctuated by fine, pinpoint bubbles which suggest the wines fresh, raspberry and cassis fragrance

Paired with - Seared Scallops with a golden Shallot and Grapefruit sauce

Snoqualmie Chardonnay (Columbia Valley, WA)- Aromas of fresh pure chardonnay fruit characters with nuances of citrus and pear

Paired with - Spicy shrimp served on cheese polenta

Wild Horse Merlot (Paso Robles, CA) - wine is rich with aromas and flavors of blackberry, cocoa and clove, leading to a smooth, pleasant finish

Paired with - Grilled grouper w/ remoulade sauce

Lucky Country Shiraz - (Barossa Valley, AU) Very deep garnet-purple in color, aromas of blackberry preserves, crushed blueberries and black pepper with hints of licorice, tar, dark chocolate and truffles

Paired with - Filet served with béarnaise sauce and sautéed green beans

Amici Olema Cabernet Sauvignon (Sonoma County, CA) - cherry, currants, cedar and espresso followed by dark berry fruit and mocha flavors

Paired with - Grilled lollipop lamb chops with a fresh herb crust

*If you haven't already, please RSVP to:
Sukie - skd@drdesire.net or Patrick - 940-704-9577*

Once again, the WCMA would like to thank United Regional, and the Senior Leadership Team, for their support underwriting our various events and generous donations to our medical missions.