

KINGFISHER

Cocktail Reception

House Smoked Rainbow Trout Canape, red onion jam, mustard, English cucumber round

Shrimp and Scallop Red Ceviche Cocktail, cucumber, avocado, cilantro, jalapeno, red onion, cumin, corn chip round, lime

Bulgogi en brochette, "marinated sirloin flap", grilled, ginger, garlic, soy, Asian pear

Francis Coppola, Sofia Blanc de Blanc, Sparkling Wine, CA

1st Course

Kingfisher's Tomato Gazpacho, tomato, cucumber, scallions, cilantro, garlic, tomatillo, poblano, oregano, cumin

Rose', Flying Leap, Sonoita AZ, 2021

2nd course

Creole Shrimp and Grits, Creole spice, butter, Worcestershire, garlic, parsley, dark beer

Keeling-Schaefer, Picpoul Blanc, Cochise County, 2020

3rd Course Medley

Marinated, grilled ½ Spatchcocked Game Hen, Guajillo sauce

Roasted Za'atar spiced Barramundi, tzatziki. mint, basil, orange zest

Summer Calabacitas, squash, corn, onions, tomato, garlic

Camargue Red Rice Pilaf

Illaha Vineyards, Gruner Veltliner Estate, Willamette Valley, 2019

or

Bokisch, Garnacha, Terra Alta Vineyard, Lodi, 2015

Dessert

Warm Fresh Strawberry-Rhubarb Crumble, Vanilla Ice Cream

