

Host Your Own Wine Dinner

4 Course • 43 per person • Minimum of 4 orders of the same menu.
Wines priced by the bottle as shown. Inquire about alternative wine pairing recommendations.
24-hour notice recommended. Delivery available in the Bel Air area.
Call us at 410.569.5006 • www.pairingsbistro.com

1st Course

Cream of Crab Soup

local fresh cream, lump crab, dry sherry,
fresh parsley, toasted roll
2018 d'Arenberg Hermit Crab • 18

Butternut Squash Soup

brown sugar croutons, toasted roll
Bocelli Prosecco • 17

Oysters Rockefeller

Third Way Farm creamed kale, andouille,
aged parmesan
Roederer Estate Brut • 28

Lobster Mac + Cheese

panko crust
2017 Sanford Chardonnay • 25

V ∞ Stuffed Acorn Squash

quinoa, pecans, kale, cranberries, balsamic reduction
2019 Domaine de Vaufray Vouvray • 17

Lamb Meatballs

rosemary cream
2016 St. Francis Merlot • 26

2nd Course

Chopped Romaine Caesar

brioche crumble, fried capers,
aged parmesan crisp
2019 Valle Friulano • 17

∞ Golden Beets

Third Way Farm winter greens, goat cheese, grapes,
candied walnuts, honey lemon poppy seed vinaigrette
Tintero Rosé • 17

∞ Winter Wonderland

Third Way Farm winter greens + kale,
micro radish greens, dried cranberries, bacon crumble,
toasted pine nuts, shaved Manchego,
blood orange vinaigrette
Joseph Drouhin Beaujolais Nouveau 2020 • 16

V Curried Cauliflower

white bean hummus, kale crisps, grilled flatbread
2018 Schloss Vollrads
Kabinett Rheingau Riesling • 26

Crispy Brussels Sprouts

bacon, bleu cheese, balsamic reduction
Troublemaker Red Blend #13 • 20

3rd Course

Bistro Steak Au Poivre

black angus local beef, roasted root
vegetables + kale, rosemary truffle frites
2018 Annabella Cabernet Sauvignon • 24

Chicken Madeira

mushrooms, risotto, parmesan, herbs
2013 Albeisa Nebbiolo Barolo • 47

Shrimp + Grits

Keyes Creamery hot pepper cheddar, Crooked
Creek chorizo sausage, chimichurri,
citrus barbeque
2018 Catena Vista Flores Malbec • 19

Hand Made Gnocchi

puttanesca, herbed ricotta, fresh basil
2018 Masi Campo Fiorin • 19

Market Fish Bourride

creamy potato + leek broth,
caramelized fennel, rouille baguette
2018 Joseph Drouhin Chablis • 29

∞ Seared Scallops

cauliflower rice, braised kale, local romance
carrots, sage walnut brown butter
2018 Willm Gewurztraminer • 17

Frenched Pork Loin Chop

12 oz bone in, sweet potato au gratin,
roasted root vegetables + kale, apple cider jam
2018 Molly Dooker Blue-Eyed Boy Shiraz • 49

4th Course

Jose's Famous Cheesecake

New York style, graham cracker crust
O'Reilly White Chocolate • 14

Flourless Chocolate Cake

berries, fresh whipped cream
Canti di Vigna Brachetto • 14

Madagascar Vanilla Crème Brûlée

Villa Jolanda Moscato • 14

... Annotations ...

∞ - May contain tree nuts
V - Vegan