

BUBBLES & BRUNCH

a paired tasting



Sunday, May 15 / 11:30am - 1:30pm

Join us for an afternoon tasting of bubbles with an expert brunch pairing. Enjoy a robust line-up of 5 bubbles from around the world that are thoughtfully paired with an incredible brunch menu by Executive chef Kathryn Neidus.

On this 5-course Sunday adventure, we will try everything from champagne to prosecco to brut rosé and led by wine expert Lorilei Bailey.

We can't think of a better way to spend an afternoon with friends.

\$85pp
(plus tax & gratuity)

FOR RESERVATIONS CALL OR EMAIL
WHITNEY: (SPACE IS LIMITED)
440.461.4653 X232
WNEIDUS@STONEWATERGOLF.COM

★ welcome drink & amuse ★

MENU

Bilini Pancake

smoked salmon salad, avocado crème fraiche, soft poached egg, microgreens

Canella, Prosecco Brut

Chilled Watermelon Beet Soup

with chives

Roger Goulart, Cava Brut Gran Cuvée Gran Reserva (2015)

Grilled Spiced Shrimp

Arugula and bulgur wheat salad, with shaved radish, red onion, cucumber, creamy preserved lemon dill dressing,

Roederer Estate Winery, Brut Anderson Valley

Crispy Duck Confit

smoked sweet potato vegetable hash, cherry fig glaze

Champagne Nomine-Renard, Champagne Brut Rose

Lemon Blueberry Butter Cake

mascarpone whipped cream, granola crunch

Champagne Drappier, Champagne Brut Carte d'Or