



Presents

# KU ALUMNI WINE DINNER

May 7th, 2025 at 6:30 pm

## **1ST Course**

JCB No. 21 Sparkling Wine

JCB, French 69

English cucumber topped with dill cream cheese and Salmon Roe

Tuna tartare on a tostada

Baked Brie and Fig-stuffed Phyllo dough

## **2nd Course**

JCB No. 49 Chardonnay, 2020

Orange and fennel salad topped with a sea scallop and finished with a white wine butter sauce.

## **3rd Course**

JCB 'Passion' Cabernet Sauvignon Blanc, 2019

65-day aged Sterling Silver tenderloin topped with herbal butter, accompanied by fondant potatoes and a vegetable medley.

## **4th Course**

JCB 'Enrapture' Red blend, 2020

Dark chocolate tart seved with fresh berries

All wines served with Riedel specific glasses