



PAUL HOBBS
South American Wine Dinner
Tuesday, August 24th at 6:30 pm

Featured Menu

FLUKE PERUVIAN CEVICHE

Avocado

Pulenta Estate Sauvignon Blanc

SHRIMP & CRAB ABONDIGAS

Tomato Chili Sauce

El Felino Merlot

ROASTED LAMB CHOP

Roasted Corn and Tomato Relish,

Natural Jus, Batata Puree

Pulenta Estate Malbec

GRILLED BEEF SIRLOIN

Cilantro Chimichurri, Crispy Yucca

Bramare Cabernet Sauvignon, Lujan 2007

CHILLED CHERIMOYA &
BAUGHER'S FARM PEACH SOUP

Tardio Late Harvest

Tasting Notes

Sauvignon Blanc

This wine offers a brilliant greenish-yellow color and is intensely aromatic. Citrus notes, especially grapefruit, dominate over passion fruit aromas, with grassy notes in the finish, typical of this variety. This is a refreshing young wine, perfect by itself but we think it pairs wonderfully with the chef's ceviche.

Merlot

Deep crimson color carries enticing aromas of plum and cherry to introduce this full bodied merlot. The mouth filling palate exhibits pure, focused flavors of black cherry, mocha and cedar, with supple tannins adding weight and texture. The finish is long, with intriguing accents of earth and spice.

Malbec

Wide ranges in temperature between days and nights help the grapes to get very deep color with intense character. The wine displays aromas of Morello cherry, blackberries and plum jam. Complex and elegant, the malbec is a great exponent of Argentina's signature grape variety.

Cabernet Sauvignon

Deep garnet in color, this bold, concentrated Cabernet Sauvignon boasts intense aromas of blackberry, red cherry, and cedar. The palate is dense and complex, exploding with flavors of cassis, mocha, and tobacco that are richly accented with notes of some smoke and earth. The silky mouthfeel is supported by fine, well-integrated tannins that persist through the long finish.

Tardio

A tawny red color with a complex aromatic palette evoking caramel, quince jam, nuts and apricots. The sweetness is complemented by delicate acidity and a touch of vanilla on the finish. The 40 months of aging in French oak barrels enhance the complexity and elegance with delicate aromatic esters.

Tickets for this dinner are \$85 per person plus tax & gratuity
and will be taken in the order received and secured by credit card payment.
Payments become non-refundable 48 hours prior to the event.

All Beer & Cork Club members receive an additional 10% off of their ticket!
Please call 410-750-1880, or email rachael@victoriagastropub.com, to make your reservations today!