

**Austin Club “Glitz and Glamour” Menu Created for IW&FS**  
**November 10, 2021**  
**6:30 pm**

**Passed Appetizers**

Smoked Salmon Tostadas with Chipotle Cream Cheese and Pickled Onions  
Grilled Figs with Cauliflower and Blue Cheese  
Crostini, Heirloom Grape Tomato Tapenade and Sea Scallops

*Castell de Pau Cava Brut Nature*

*Traditional method sparkling with bright acidity, citrus and orchard fruit notes*

**First Course**

Cold Lobster Seafood Salad in Lobster Tail with Cognac Dressing

*Chateau Petit Roubie Picpoul de Pinet*

*Bright French wine with notes of lemon, fresh herbs and a note of saline*

**Second Course**

Fresh Sliced Beets, Basil and Goat Cheese with Charred Orange Dressing and Pumpkin Seeds

*Cottat “Grand Calliou” Sauvignon Blanc*

*Sancerre style at a lower price point, bright herbs, grapefruit with mineral backbone*

**Entrée**

Gulf Coast Pompano en Papillote (Served en Papillote) with Fresh Baby Vegetables

*Talbott Kali Hart Chardonnay*

*Well balanced chardonnay with apple and pear notes, some tropical fruit and baking spice*

**Dessert**

Individual Passion Fruit Cheese Cake Tartlet (served in ramekins)

*Coffee, Decaf, Tea*