

VIN DE FILLES 2023 FUNDRAISING WINE DINNER

RECEPTION

KATIE BLOUOFF-INDELICATO, Sales Manager, Nostra Vita
"Serendipity" Methode Champenoise Blanc de Blanc



HORS D'ŒUVRE

SARAH GROVER, Collaborator, Curator and Cultivator, Valara Culinary Collective
RINN BURHYTE, Brewer, Arizona Wilderness Brewing Co.

*Les Cinq Soeurs - Locally grown corn, beans, squash, monarda didyma (Bee balm),
and sunflower with local cheese, nuts, herbs, oils, and vinegars.*

"Bière de Filles" Blue Corn Lager



AMUSE BOUCHE

MICHELLE JURISIN, Executive Chef and Co-Owner, The Haunted Group
JULIA DIXON, Winemaker, 1764 Vineyards

*Crêpe au Saumon - Smoked salmon tucked in a delicate crêpe
with whipped feta, fresh herbs and special aioli*

2022 "Cochise Sunset Rosé"



ENTRÉE

ELYSSE VOYER, Chef and Owner, Just Delivered

KIMBERLY ASMUNDSON, Owner, Deep Sky Vineyards

*Harvest Soup - Apple Wood Smoked Pear & Pumpkin Soup - harvest pumpkin,
apple wood smoked pears, crispy and sweet shallot, pomegranate seed, chestnut, sage oil, spice.*

2019 Mourvèdre

INTERMEDE

WAKYNA FULLINGTON, Cottontails Organic Cotton Candy
Organic handspun cotton candy



PLAT PRINCIPAL

EDEN ARCHER, Chef and Owner, Eden's Kitchen

GAYLE GLOMSKI, Founder, 'Vin de Filles'

BREE NATION, LAUREN MALDONADO, Co-Conspirators, 'Vin de Filles'

*Beef Bourguignon - Herb whipped parsnips, roasted rainbow heirloom carrots,
smoked chipollini onion & black garlic truffle smashed baby potato, crispy wild mushrooms.*

2021 and 2022 "Vin de Filles" Side by Side



COURS DE DESSERTS

SARAH ANN LESSLIE, Owner and Chocolatier, Chocolita

Liquid chocolate infused with elevated spice.