

Catalina

RESTAURANT

Ridge Vineyards Wine and Dinner Pairing

Join us on 9th June 2024 for a unique wine and dinner pairing event with premium wine producers Ridge Vineyards from Napa Valley, California.

You will be treated to this five-course tasting menu with Irish flavours especially created to complement five exquisite wines from the world-famous region in the Resort's award-winning Catalina Restaurant.

International Sales Director Katie Bleakley from Ridge Vineyards will talk through the vineyard's pre-industrial approach to winemaking and will introduce each wine paired with this menu designed exclusively by Lough Erne Resort's Executive Head Chef Stephen Holland and his culinary team

Artisan Inspiration

Ballylisk Cheese Pastry Bun - Port Mustard - Smoked Almond (2,4,7)

Kilkeel Crab

Kilkeel Crab & Caviar Salad - Goatsbridge Trout Roe - Armagh Apple (3, 5, 7, 8, 14)

Ridge Chardonnay 2021

Mill Dam Flax Feed Beef

Salt Baked Celeriac - Truffle Mushroom - Thyme Jus (1, 7)

Ridge Cabernet Sauvignon 2020

Young Buck Blue Cheese

Dark Chocolate Ganache - Last Season Fermented Cherry (7)

Ridge Montebello 2010

Love Chocolate

Rich Chocolate Delice - Maple & Walnut Ice Cream (4, 7, 10)

Ridge Lytton Estate Petite Sirah 2019

£150pp

For your convenience, a 10% gratuity will be added to your final food bill. Gratuities can be adjusted or removed at your discretion.

All items are subject to availability. Some foods may contain nuts or nut oils.