

FIREBREW Bar and Grill

Welcome to our special six course "South American" food and wine tasting event presented by Matthew Fitzgerald of The Country Vintner and our fabulous brigade of chefs.

Sunday 9/24/17 (2pm-5pm and 6pm-9pm)



Course 1

Grilled Red Snapper topped with our homemade mango salsa and sautéed chard.

*Paired with Root 1: Valle del Casablanca Sauvignon Blanc
Aconcagua, Chile*



Course 2

Sautéed Chilean Mussels topped with a red Chimichurri sauce and served with a toasted crustini.

*Paired with Altosur Torrontes
Mendoza, Argentina*

Course 3

Marinated grilled chicken skewers topped with a Peruvian green sauce and served over yellow rice.

*Paired with Cousino-Macul Chardonnay
Central Valley, Chile*

Course 4

Sous Vide Lamb Chops with a Peruvian seasoned crust and served over roasted potato medley.

*Paired with Vina Tarapaca Carmenere Gran Reserva
Central Valley, Chile*



Course 5

Grilled Churrasco (Skirt Steak) topped with chimichurri, fresh pico de gallo and served with herb mash potatoes.

*Paired with Bodega Catena Zapata La Consulta Malbec
Mendoza, Argentina*

Course 6

Salt crusted pork belly marinated then baked over our 600+ degree Fire Deck oven and served with a Pebre Sauce and Jicama slaw.

*Paired with Bodega Catena Zapata Argelo Cabernet Sauvignon
Mendoza, Argentina*