20th Annual Nebraska Winery and Grape Growers Forum and Trade Show

Grand Hwards Banquet PREPARED BY OMAHA MARRIOTT'S

CHEF'S TEAM

CRANBERRY BRIE IN PHYLLO

Cellar 426

Blue Jay Edelweiss

MINESTRONE Silver Hills Vineyards & Winery Carriage House Red

- Soup

SPINACH SALAD WITH GOAT CHEESE, DRIED CHERRIES, SUNFLOWER SEEDS SERVED WITH CHERRY VINAIGRETTE – MADE WITH CEDAR HILLS VINEYARD CHERRY WINE Deer Springs Winery

Brianna

GRILLED SALMON WITH DILL PICKLE BUTTER SERVED WITH A BLENDED WILD RICE Niobrara Valley Vineyard Boss Cow

Fish

FLAT IRON STEAK WITH SAUCE DE CHAMBOURCIN SERVED WITH GORGONZOLA DAUPHINOISE AND GRILLED ASPARAGUS Soaring Wings Vineyard & Brewing Special Reserve Chambourcin

DARK CHOCOLATE CRÈME BRULEE James Arthur Vineyards Sweet Charlotte