



Reheating Guide

Food Item	Instructions
CRISPY CHICKPEA & EGGPLANT CROQUETTE	<ul style="list-style-type: none">■ Place croquette on a sheet tray, cover with foil. Reheat in a 400° oven for 6 minutes.
PEPPERCORN FILET MIGNON WITH ROASTED ASPARAGUS	<ul style="list-style-type: none">■ Place filet on a sheet tray, cover with foil. Reheat in a 400° oven for 7 minutes. Add asparagus, reheat for 3 additional minutes.■ Place cauliflower mash in microwave for 45 seconds.■ Place peppercorn sauce in a small sauté pan on medium heat and warm for 2-3 minutes.



WAGNER FAMILY
VIRTUAL EXPERIENCE
FOR TWO

Plating Instructions



1st Course

SUMMER MARKET SALAD

- Place salad in a small mixing bowl, toss with lemon balsamic vinaigrette.
- Stack tall on plate.



2nd Course

CRISPY CHICKPEA & EGGPLANT CROQUETTE

- Pour romesco sauce on plate, place warmed croquette on top of sauce.
- Garnish with arugula.



3rd Course

PEPPERCORN FILET MIGNON WITH ROASTED ASPARAGUS

- Place warmed cauliflower mash down on the plate.
- Criss cross asparagus spears next to the cauliflower.
- Place warmed filet on top of asparagus and drizzle chimichurri around the steak.
- Top steak with warmed peppercorn sauce.



4th Course

OLIVE OIL CAKE

- "Swoosh" key lime curd across plate.
- Place olive oil cake on key lime curd.
- Garnish cake with a dollop of key lime cream and macerated blueberries.



Quiz

1

How many appellations are used to make Sea Sun Chardonnay?

- A. One
- B. Two
- C. Three
- D. Four

2

True or False: Eggplant is a vegetable, not a fruit.

- A. True
- B. False

3

How many brands of wine are in the Wagner Family Wine Portfolio?

- A. Four
- B. Eight
- C. Seven
- D. Five

4

Where does the name "Key Lime" come from?

- A. California
- B. Florida
- C. Mexico
- D. Texas

Answers will be provided by our **Director of Beverage, Stephen Blevins**, and **Corporate Chef, Jessica Tomlinson**, as you follow along your virtually guided tour.