

# **BIN 23**

First Course

**SHRIMP AND PESTO FLATBREAD WITH ROASTED  
RED ONIONS AND GOAT CHEESE CRUMBLES**

• PAIRED WITH •

**LANGLOIS-CHATEAU SANCERRE**

---

---

Second Course

**POLENTA AND CRAB STUFFED POBLANO  
WITH LIME AND TOMATO COULIS**

• PAIRED WITH •

**HONING SAUVIGNON BLANC**

---

---

Third Course

**VEGAN CHILI WITH SPICED CROSTINI**

• PAIRED WITH •

**J. MOREAU & FILS VOUVRAY CHENIN BLANC**

---

---

Entrée

**LEMON HERB BUTTER SALMON AND BEEF FILET,  
PAIRED WITH SAUTEED SNOW PEAS AND  
BIN23 HUMMUS WITH MICRO GREEN SALAD**

• PAIRED WITH •

**FORIS PINOT NOIR**

---

---

Dessert

**WARM AND GOOEY CHOCOLATE CHIP COOKIE  
BROWNIE BAR WITH VANILLA BEAN ICE CREAM**

• PAIRED WITH •

**THREE WINE COMPANY OLD VINES ZINFANDEL**

FIVE-COURSE MENU

*Wine* DINNER

MONDAY, FEBRUARY 22

**BIN 23**