

VINE TO THE TABLE

The Eldridge invites you to a delightful six course dinner hosted by Lee Folkes, Southwest Regional Manager from Southern Starz Inc.

**Fig-Walnut Tapenade with Triple Cream Brie,
Peach Basil Chutney and Black Pepper Mascarpone
Buttermilk Poached Chicken with Spiced Apricot Puree**

2005 Waterwheel Memsie White

**Australian Banana Prawns, Marinated Cucumber, Celery Cress,
House Chorizo and Minus 8 Vinaigrette**

2007 Bleasdale Verdelho

**Spice Rubbed Duroc Pork Loin, Butternut Squash Succotash, Corn Foam
and Shiraz Reduction**

2006 Tait Ball Buster Red

**Maple Cured Duck Breast, Garlic Cream Corn, Market Greens and
Blackberry-Soy Demi**

2006 Reilly's Barking Mad Shiraz

**Grilled Lamb Porterhouse, Chive Whipped Yukon Potatoes, Asparagus with
Smoked Sea Salt and Plum-Ginger Barbecue Sauce**

2005 Kurtz Boundary Row Shiraz

Death by Chocolate

R.L. Buller Premium Tawny NV

\$75 per person, plus tax & gratuity.

Seating is limited, advanced reservations required.

For more information, or to make reservations,
contact Jason Edwards at

785-749-1005 or jedwards@eldridgehotel.com.



THE ELDRIDGE
EST. 1925