

The Savor Soirée Menu



Ventosa will be pouring a selection of their fine wine in their magnificent banquet hall and preparing the following food stations:

CHARCUTERIE STATION:

Assorted meats & cheeses, caprese skewers, marinated artichokes, olives, bruschetta & grilled vegetables served with a variety of crackers, bread sticks and crostini. Focaccia bread with house-made butter & oils.

DIP STATION:

Beef Queso, Buffalo Chicken & Artichoke Dips served with baguette, crackers, and tortilla chips. Pretzel Bites with Beer Cheese & Bacon.

Note: All the above is free to our guests. Ventosa will also have a wide range of cocktails, beer, and other options available for purchase.

The Agenda

The agenda is simple. The event starts at 7. Brief informational sessions will be at about 8:30 (to give people who are attending Discover Dry Rosé a chance to come over after). FLCC, Revel, and I will each give very short talks (no screen - just a mic on the dance floor). More info here: [SAVOR SOIREE | WineryConnect](#)

That's it! Other than that, the agenda is to enjoy the food, the wine, and each other's company. There will be a few trade show style tables/booths set up for anyone who wants a more in-depth discussion.