



Greenbriar at Whittingham

Wine Club Summer wines

June 30, 2025

Guests Lauber Selections



1st Course

Granny Smith Salad mixed with field greens, goat cheese, glazed walnuts, and kalamata olives tossed in homemade champagne vinaigrette, Dinner Rolls w/ butter

JEAN LUC COLOMBO CAPE BLEUE ROSE, France

2nd Course

Tri-colored tortellini mixed with blistering tomatoes & sauteed asparagus in a lite olive oil sauce

GERARD BERTRAND ROUGE CLAIR, France

3rd Course 3

Flank steak marinated overnight, seared to slightly pink and served on top of roasted fingerling potatoes drizzled with Chimichurri

METIER CABERNET SAUVIGNON, Columbia Valley, Washington State

Dessert

Blueberry Cobbler with a dollop of homemade whipped cream

ST SUPERY MUSCAT CANELLI DOLLARHIDE



Thank you to Matt Federici and the Greenery for their wonderful menu and amazing service they provide the Wine Club and our community!