



Greenbriar at Whittingham

Wine Club

February 21, 2026 -7 PM

Daniel Tucker – Vintage Imports



Salad

Mixed Green Salad with citrus Vinaigrette. Dinner Rolls w/ butter

Vignobles Aubert Vouvray Brut Methode Traditionelle, Loire Valley France

Appetizer

Two Stuffed Mushrooms over a bed of gourmet farro

Domaine du Theron Cahors, Cahors France

Main Course

Herb roasted Chicken with roasted vegetables

Chauvet Louvie Saint Emilion Grand Cru, St Emillion France

Dessert

Chocolate Mousse cups

Chateau Freres Morgan Cote de Py, Burgundy France

- Dinner is provided by Tuscany and will be served Family Style. We must know of any food issues when you RSVP, there is no chance to make changes at the last minute. Tuscany will not be on premises preparing dinner, with appropriate notice they can accommodate.
- \$49 per person which includes all four courses paired with wine for each course. Price also includes all server costs, facility costs & taxes. Please bring your own wine glasses to this event.
- Make your checks payable to “Cash” and drop in mailbox #30 at the Towne Center. If you have not paid your 2026 membership yet or you are a new member, please include an additional \$10 per person. If you are unsure if you paid, please let us know and we can confirm if we have it!
- Let us know any seating suggestions you have any, 12 per table max.
- Any questions, please contact Alan at 732-861-8433 or by email at GreenbergAlan@yahoo.com