



# Resonate

USER SUMMIT 2024

## MENU | WINE PAIRINGS

### FIRST COURSE

- Caesar salad with grilled chicken breast, sun-dried tomatoes and croutons
- **Cavit I Mastri Pinot Grigio Trentino DOC**

### MAIN COURSE

#### OPTION 1

- Salmon fillet steak served with green pea puree and glazed mini vegetables
- **Frescobaldi Albizzia Chardonnay di Toscana**

#### OPTION 2

- Slow cooked duck leg with roasted root vegetables, stewed chicory in orange juice and wild berry sauce
- **Wolfberger signature Pinot Noir Alsace**

### DESSERT

- Meringue dessert with fresh strawberry sauce and strawberries
- **Wolfberger W2 Riesling Pinot Gris**

*(Tea and coffee will also be provided)*

*If your name tag has a coloured strip to indicate a dietary requirement, please place it on the table during the evening meal so the catering team can ensure you receive the correct meal. **Thank you***