

Mondiale Du Vin Dinner

Timo Wood-fired Wine Bar in Sedona, Arizona

Tuesday November 4th, 2014

Mondiale / Aquavit Tasting

Vodka & Caviar Reception with passed Scandinavian Hors d'oeuvres

- **Svedka Oyster Shooter with juniper-chive horseradish**
- **Eau de vie Infused Peaches with honey smoked skink skav (thin sliced cured ham)**
 - **Swedish Meatballs / Lingonberry Sauce**

**5 course traditional Swedish small plates
to include Aquavit discussion and tasting**

We will be trying

Original Aquavit Cocktails

Created by our professional mixologist, Mr. Matt Tobey

\$89 inclusive of Tax and Gratuity

Small Plates / Meze

Grappa cured Gravlox with sweet mustard sauce, capers & fresh dill

Kräftskiva /Crayfish Salad with toasted raisin bread / Hårt Bröd

Pickled Herring, red onions ginger-boiled potatoes, crème fraiche, chives, deviled egg

Pork Loin with Prunes, roasted beets, poached pear and apple-pumpkin sauce

Swedish Apple-berry Pie with vanilla bean cream

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Parting gifts

11/04/2014 Tuesday