

Monthly Wine Dinner

CINCO DE MAYO

First Course | Swordfish Ceviche with Pineapple and Guava
Paired with Tres Agaves Mango Chili Margarita

Second Course | Elote Stuffed Poblano Peppers
Paired with Amalaya, Torrontes | Riesling | Salta, Argentina

Third Course | Pork Birria Tacos
Paired with Castillo de Monjardin | Garnacha | Navarra, Spain

Fourth Course | Pollo en Mole Verde
Paired with Terranoble | Gran Reserva Carmenere | Maule, Chili

Fifth Course | Sopapillas with Caramelized Guava
Paired with house-made Blood Orange Guava White Sangria
featuring Amalaya Torrontes



FIELDSTONE
Grill

FIELDSTONEGRILLWOODBIDGE.COM

BOOK NOW. MAY 5TH. 6:00 PM

RESERVATION DEADLINE MONDAY, MAY 3RD AT 2 P.M.

5-COURSE DINNER | 75 PER PERSON
DINE IN & CARRYOUT AVAILABLE. GREAT FOR GROUPS OF 2-6
GUESTS WINE REPRESENTATIVE ON-SITE

