



LIED LODGE  
& CONFERENCE CENTER

# *Wine* under the *Pines*

## Three Course Menu & Wine Pairing

Friday, August 5<sup>th</sup> & Saturday, August 6<sup>th</sup>

Timber Dining Room at Lied Lodge & Conference Center

(402) 873-8740

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\$35\*/person, food courses only    \$45\*/person, food courses & three wine pairings  
\*Prices do not include tax or gratuity. For reservations, please call: (402) 873-8740.

### Course One

Wild gulf prawn, Kimmel Orchard basil, house-cured prosciutto,  
spiced Kimmel Orchard heirloom tomato  
Wine Tasting Pairing: Arbor Day Farm, Seyval Blanc

### Course Two

Sandhill Beef Producer's dry aged Strip Loin, Dechaunac fines herbes butter,  
Parmesan-garlic hand-cut fries, Arugula salad  
Wine Tasting Pairing: Arbor Day Farm, DeChaunac

### Course Three

Peaches and cream, chamomile glaze, lavender essence  
Wine Tasting Pairing: Kimmel Orchard & Vineyard, Cherry Wine

Visit [www.wineunderthepines.org](http://www.wineunderthepines.org) for more information about the  
Wine Under the Pines Festival, hosted at Kimmel Orchard & Vineyard.  
Saturday, August 6, noon to 7:00 p.m.

