



Fox Restaurant Concept's The Greene House at Kierland Commons invites you to enjoy its last three-course wine and dinner pairing on Wednesday, Aug. 21, at 6:30 p.m.

To end the series, executive chef Raymond Suto will be cooking up mouth-watering dishes, inspired by Mexican and Spanish dishes of Southern California.

"California is truly a melting pot of cuisine," Chef Suto said, in a press release. "There are tons of influences from wine country to fresh west coast fruits and vegetables to various ethnic styles of cooking. My menu is inspired by the very unique tastes, textures and ingredients that make California special."

The dinner will kick-off with a wine reception, followed by the three-course meal with wine pairings from Cep Vineyards:

Reception

2012 Cep Vineyards Rose, Russian River Valley

First Course: Ceviche of Halibut Cheek and Beet chips

Pairing: 2012 Cep Vineyards Sauvignon Blanc, Russian River Valley

Second Course: Spiced Pork Tenderloin with Roasted Corn Tamale, Black bean Puree, Romesco

Pairing: 2010 Cep Vineyards Syrah, Sonoma Coast

Third Course: House Churro with Horchata Gelato, Pilloncillo Carmel

Pairing: 2012 Marengo Strev Moscato D'Asti

This dinner is priced at \$50 per person (tax and gratuity not included) and reservations are required. Reservations can be made at the restaurant, located at 15024 N. Scottsdale Road, or by calling 480.889.9494.