

CURATED WINE DINNER

Thoughtfully composed by our Chef, with exquisite pairings of each featured Duckhorn Portfolio wine included.

Amuse Bouche

Paired With: Goldeneye Brut Rosé

Watermelon with Crispy Prosciutto, Goat Cheese, Pistachio, Honey and Fig Balsamic

First Course

Paired With: Duckhorn Sauvignon Blanc and Duckhorn Chardonnay

CHOICE OF

Chopped Salad with Feta, Port Dried Cherries, Marcona Almonds and Walnut Vinaigrette

Caesar Salad with Grana Padano Croutons

Tomato Bisque with Toasted Brie Crostini

Second Course

Paired With: Goldeneye Pinot Noir, Duckhorn Merlot and Duckhorn Heritage Cabernet Sauvignon

CHOICE OF

8 oz Filet Mignon with Pommes Puree, King Trumpet Mushrooms and Onion Jam

Elevate your entrée with our 8 oz Snake River Farms Gold Wagyu Filet Mignon | add \$30

Pan-Seared Salmon with Creamy Corn Polenta, Lemon Charred Asparagus and Scallion Oil

14 oz Dry Aged NY Strip with Black Garlic Glaze, Sea Salt Fries and Charred Shallot Aioli

Elevate your entrée with our 22 oz Bone-In Ribeye | add \$20

Dessert Course

Flourless Chocolate Espresso Cake with Chocolate Pistachio Brittle and Raspberry Coulis