



WINEMAKER DINNER

SATURDAY, APRIL 13, 2024 • 6:00 PM

HORS D'OEUVRES

2022 PINOT GRIS "PATRICIA MARIE"

PINEAPPLE CRÈME AND BACON TART

FOIE GRAS EN BRIOCHE

COLD POACHED SHRIMP
Sweet Thai chili sauce

FIRST COURSE

2022 CHARDONNAY

HAMACHI AND KALE SALAD
Fried capers, cucumber, pomegranate seeds, peppered ricotta,
honey ginger vinaigrette

OLIVE BATARD
Tarragon butter

SECOND COURSE

2020 CARMÈNÈRE

GNOCCHI AND SMOKED PORK BELLY
Spring mushroom, roasted garlic, green onion

MAIN COURSE

2019 PETIT VERDOT

OSSOBUCO
Risotto Milanese, haricots verts, gremolata

DESSERT

2020 NORTON "N2"

PARISIAN FLAN
Croissant cup, macerated cherries

\$140

(All attendees must be 21 or older)

