

Duckhorn Wine Dinner

Thursday May 30, 2019

6:30pm

Reservations Only

\$99 per person plus tax and service charge

~Tray Pass~

Geoduck Clam, Mint, Sweet Pepper Kale, Fresh Orange

Shrimp, Mango Mint Chutney

Wine Pairing: 2018 Rose, Deccy

~First Course~

Salmon Tartara, Horseradish Cream, Marinated Cucumber,

Fried Gnocchi, Radishes, Micro Cilantro

Wine Pairing: 2017 Sauvignon Blanc, Deccy

~Second Course~

Homemade Sheet Pasta, Lamb Ragu, Mozzarella, Ricotta;

Fennel, Cucumber, Pear & Tomato Salad

Wine Pairing: 2016 Pinot Noir, Goldeneye

~Third Course~

Elk, Red Wine & Cinnamon Reduction;

Scalloped Potatoes, Crispy Onion, Asparagus & Pineapple Marmalade

Wine Pairing: 2016 Merlot, Duckhorn Vineyards, Three Palms Vineyard

~Fourth Course~

Warm Dark Chocolate, Berry Cake;

Milk Chocolate Truffle & Vanilla Gelato

Wine Pairing: 2016 Paraduxx