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## WINEMAKER DINNER

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SATURDAY, JULY 13, 2024 • 6:00 PM

### WELCOME RECEPTION

2021 PINOT GRIS

#### MEAT & CHEESE DISPLAY

Grain mustard, honey, grapes

#### SUMMER HARVEST CRUDITÉ DISPLAY

Green goddess, lemon hummus

#### CITRUS CURED KING SALMON CRUDO

Sun dried tomato, pine nuts, dill

### FIRST COURSE

2022 SAUVIGNON BLANC

#### FOIE GRAS CRÈME BRÛLÉE

Summer cherries, gooseberries, golden raspberries, pistachio sorrel

### SECOND COURSE

2021 CABERNET FRANC

#### PASTRAMI SMOKED DUCK BREAST

House cured pickles, red cabbage kraut,  
braised mustard seeds, rye bread tuile

### THIRD COURSE

2021 MERLOT

#### BERBERE RUBBED LAMB RACK

Textures of heirloom carrots, bacon apricot gastrique

### FOURTH COURSE

2019 MERITAGE

#### CHOCOLATE CIGAR

Smoked dark chocolate ganache,  
chewy salted caramel, hazelnut praline

\$140

plus service charge and taxes  
(All attendees must be 21 or older)

