

WINEMAKER'S DINNER
· 05.15.2024 ·

menu

AMUSE BOUCH

Pork, Apricot, Pistachio En Croute
With Fennel And Mint Jam

Riesling 2020 Grand Valley

FIRST COURSE

Spring Leaf, Confit Leek, Lemon,
Thyme Dressing, Aged Cow Milk,
Walnut Burnt Onion, Rice Cracker

Blanco White Blanc 2022 Grand Valley

SECOND COURSE

Scallop Ravioli, Burdock
Pernod Mussel Emulsion

Petite Pearl 2020 Grand Valley

ENTREE

Duck Wellington
Toffee Celery Root Ketchup
Reduced Celery Root Rye Demi-glacé

13.5 Red Blend

