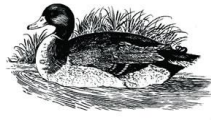


DUCKHORN VINEYARDS



NAPA VALLEY

Duckhorn Wine Dinner

Thursday, July 25th - 6:30 p.m.

*[reservations available only by calling 916-789-2002]**

First Course

Blue Point Oyster

oyster on the half shell with heirloom melon foam, compressed heirloom melons, chimichurri, beet salt and edible flowers

2018 Duckhorn Sauvignon Blanc - Napa Valley

Second Course

Duck Confit and Bilini

sourdough buckwheat bilini, watercress crème fraîche, brown butter sage roasted Jerusalem artichokes, duck confit, black caviar and saffron threads

2017 Duckhorn Chardonnay - Napa Valley

Third Course

Dry Aged Carpaccio

mixed peppercorn crusted beef tenderloin, black garlic aioli, arugula, capers and goat cheese

2017 Decoy Pinot Noir - Sonoma

Fourth Course

Oxtail Ragù

braised oxtail and vine ripened tomato ragù with house-made black garlic pappardelle pasta, fresh shaved parmigiano reggiano, crispy basil and watercress

2016 Duckhorn Merlot - Napa Valley

Fifth Course

Panna Cotta Tart

blueberry jam, coconut panna cotta, edible flowers, fresh blueberries and raspberries

2016 Paraduxx Proprietary Red Blend - Napa Valley

\$89 per person

plus tax and 20% gratuity

Chef
Nick Aloes

*MUST BE 21 OR OLDER TO ATTEND

Sous Chef
Albert Sandoval