



Boeger Wine Dinner
Thursday, August 19, 2021 - 6:30 p.m.

First Course

Pan Seared Diver Scallop

late summer succotash of heirloom tomato, zucchini, corn and gypsy peppers, roasted tomato beurre blanc

Chardonnay - El Dorado - 2020

Second Course

Smoked Mushroom and Goat Cheese Stuffed Heirloom Squash

applewood smoked wild mushrooms and local goat cheese stuffed local grown squash, Romesco sauce and brioche bread crumbs

Barbera - El Dorado - 2019

Third Course

Cherry-Braised Duck

duck leg slowly roasted with tart cherries, summer vegetable tian and natural jus

Pinot Grande Pinot Noir - El Dorado - 2018

Fourth Course

Applewood Grilled New York Steak

potato pureé with honey and ancho chile, roasted tomato compound butter

Cabernet Franc - El Dorado - 2018

Fifth Course

Peach and Honey Tart

white wine poached peaches, local honey and shortbread crust

Walker Zinfandel - El Dorado - 2018

\$80 per person

plus tax and 20% gratuity

MUST BE 21 OR OLDER TO ATTEND