

DUCKHORN VINEYARDS



NAPA VALLEY

Wine Dinner

Thursday, July 27th - 6:30 p.m.

*[reservations available only by calling 916-789-2002 or booking via this link:
<https://tinyurl.com/ykm2hdfn>]*

First Course

Scallop Caprese Salad

*jumbo scallop with slow-roasted heirloom tomato,
with a drizzle of blood orange balsamic glaze and basil-infused oil*

Duckhorn Sauvignon Blanc - North Coast

Second Course

Sesame Seed-Crusted Seared Tuna Crudo

*pickled watermelon radish and cranberries,
topped with cherry yuzu vinaigrette over a bed of watercress*

Decoy Pinot Noir - Sonoma

Third Course

Smoked Wild Mushroom Crêpe

*medley of applewood smoked wild mushrooms with
julienne vegetables and brown butter hollandaise foam*

Duckhorn Chardonnay - Napa Valley

Fourth Course

Espresso-Rubbed Short Rib

*48-hour sous vide short rib with pomegranate demi-glace, rainbow chard
and caramelized fennel sautéed with béchamel, purple fondant potatoes*

Duckhorn Merlot - Napa Valley

Fifth Course

Peach Blackberry Galette

*brushed with rum and
topped with a lemon cardamom whipped cream*
Paraduxx Proprietary Red Blend - Napa Valley

\$115 per person

plus tax and 20% automatic service charge

MUST BE 21 OR OLDER TO ATTEND
No discounts or promotions apply

*07/12/23