

DUCKHORN DINNER

11.11.24 / 6:00 pm

\$75 per guest

(gratuity not included)

MENU

RECEPTION

Decoy, Limited Brut Rosé Méthode Champenoise, California, NV

FIRST COURSE

Creamy onion and bacon bruschetta, arugula salad
2023 Duckhorn Vineyards, Sauvignon Blanc, North Coast

SECOND COURSE

Grilled truffled pork tenderloin, shiitake mushrooms,
blue cheese sauce, haricot vert
2022 Migration, Pinot Noir, Sonoma Coast

THIRD COURSE

Peppered ribeye with Italian herb chutney, creamy mashed potatoes
2021 Duckhorn Vineyards, Cabernet Sauvignon, Napa Valley

FOURTH COURSE

Dark chocolate tarte, fresh berries
2022 Decoy, Limited Merlot, Alexander Valley