



**BECKER WINE DINNER
THURSDAY, JULY 27TH, 2017**

Amuse Bouche

Jolie Dry Rosé, 2015

First Course

Seared Scallop Ceviche Tostada
Prairie Cuveé White Blend, 2015

Second Course

Chamoy Glazed Duck Breast
Goat Cheese, Arugula, Toasted Hazelnuts
Prairie Rotie, 2015

Third Course

70 Day Dry-Aged Wagyu Strip Steak
Sea Salted Roasted Potatoes
Raven, 2014

Dessert

Orange Custard, Honey-Brandy Snaps, Granola
Clementine Late Harvest, 2015

\$100 per person; price does not include tax or gratuity