



BOB EGELHOFF WINE DINNER
THURSDAY, MAY 2ND 2019

First Course

SPICY POACHED BELON OYSTER

Pickled Spring Vegetables, House-Made Hot Sauce

PAIRED WITH:

Bonnell's Chardonnay, 2014

Second Course

SEARED DUCK BREAST

Baby Kale, Warm Duck Fat Vinaigrette, Duck Cracklins, Dried Cherries

PAIRED WITH:

Egelhoff Russian River Pinot Noir, 2013

Third Course

COLD-SMOKED AKAUSHI BEEF TERES MAJOR

Heirloom Tomato Concasse, Fava Beans

PAIRED WITH:

Walton Cabernet Sauvignon, 2013

Fourth Course

BRAISED BISON SHANK & GRITS

PAIRED WITH:

Two Worlds Cabernet Sauvignon, 2010

Bonnell's Cabernet Sauvignon, 2016

Dessert

ASSORTED TRUFFLES AND CHEESE BOARD

PAIRED WITH:

Walton Tawny Port

\$120 per person, not including tax and gratuity