

EGELHOFF WINE DINNER

APRIL 26, 2023

AMUSE-BOUCHE

GRILLED ABALONE

SIBERIAN CAVIAR

BILLECART- SALMON BRUT RESERVE

FIRST COURSE

BLACKENED SCALLOP & RHUBARB AGUACHILE

FENNEL, CHERRY, SERRANO PEPPER, POMEGRANATE

EGELHOFF PINOT NOIR, RUSSIAN RIVER VALLEY, 2015

SECOND COURSE

COCOA & COFFEE SMOKED PORK ROULADE

BLACK PEPPER & HONEY-GLAZED SALSIFY, PICKLED BLACKBERRY

EGELHOFF WALTON CABERNET SAUVIGNON, NAPA, 2016

THIRD COURSE

MOULARD DUCK BREAST

**CHÈVRE & MOSTARDA-STUFFED CREPE,
GOLDEN BEETS, PARSNIP PURÉE & CASSIS**

EGELHOFF BLUE LABEL CABERNET SAUVIGNON, NAPA, 2017

BONNELL'S CABERNET SAUVIGNON, NAPA, 2018

DESSERT

CHOCOLATE & CARAMEL TORTE

**CARAMEL MOUSSE, CHOCOLATE GENOISE,
GRAHAM CRACKER & LUXARDO CHERRY**

WALTON CALIFORNIA TAWNY PORT

\$190 PER PERSON

TAX AND GRATUITY NOT INCLUDED

NO SUBSTITUTIONS