



DUCKHORN WINE COMPANY DINNER

FRIDAY & SATURDAY, APRIL 21 - 22, 2017

AMUSE-BOUCHE CEVICHE

Alaskan black cod, avocado, mango, crispy plantain
Sauvignon Blanc, Decoy, Sonoma

APPETIZER

SHRIMP FETTUCINI

New Zealand Skull Island wild head-on prawn,
spinach fettuccini, chardonnay cream, spring pea pesto
Chardonnay, Migration, Russian River

SALAD

FIVE-SPICED DUCK SALAD

Muscovy duck, soba noodles,
watercress, hoisin-plum sauce
Pinot Noir, Migration, Russian River

INTERMEZZO

Huckleberry lemon sorbet

ENTRÉES

WILLAMETTE VALLEY QUAIL

Foie gras stuffed, rhubarb wild rice, merlot reduction
Merlot, Duckhorn, Napa

SOUTH DAKOTA BISON TENDERLOIN MEDALLIONS

Morel mushrooms, cabernet demi-glace,
spring garlic, fiddle head ferns
Cabernet Sauvignon, Canvasback, Red Mtn. Washington

DESSERT DUET

CALLEBAUT WARM BROWNIE
CAKE AND RHUBARB TART