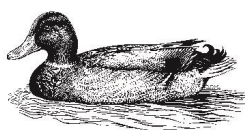


DUCKHORN VINEYARDS JULY WINE DINNER

JULY 30
6:30 PM

Join us for a 4-course,
5-wine evening, featuring
selections from:



DUCKHORN
VINEYARDS

84.99 per guest
+ tax and gratuity

Reservations:
(440) 834-0190

Bring a duck!
(not a real one)

Your name will be entered
into a drawing to win a bottle
of **Duckhorn Wine!**



*Scan to view more
information.*

RECEPTION

Sonoma-Cutrer, Chardonnay Russian River
Ranches, Sonoma Coast

COURSE 1

Duckhorn Vineyards, Sauvignon Blanc, North Coast

EN PETITE SALAD

Tiny Carrots, Radish + Turnips + Fennel Root + Arugula,
Peach Vinaigrette

COURSE 2

Golden Eye, Pinot Noir, Anderson Valley

ROASTED OYSTERS

Chesapeake Bay Oysters + Black Trumpet Mushrooms +
Lemon Mignonette

COURSE 3

Decoy, Limited Brut Rose, Methode Champenoise, California

SEARED SEABASS

Pan Seared Seabass + Artichoke Puree + Lemon Burre Blanc

COURSE 4

Duckhorn Vineyards, Cabernet Sauvignon, Napa Valley

GRILLED FILET OF BEEF

Grilled Filet + Roasted Nopales + Corn & Green Chili Salsa +
Poblano Crema + Squash Blossom

DESSERT

CHOCOLATE TRIFLE

Layered Dark Chocolate + Chantilly Cream + Berry Compote

Because of the nature of the food preparation for the wine dinners, we will no longer allow substitutions.
The menu is designed specifically to be paired with the wine for the best dining experience possible.