

Duckhorn Family Wine Dinner

~Passables~

*Herb Grilled Cheese Sandwich
Prosciutto wrapped spring white asparagus with Lemon Aioli
~Goldeneye Anderson Valley, California Rosé 2018~*

~Starter~

*Louisiana Crawfish
Louisiana crawfish tossed in tarragon dressing served in a tower of mango and avocado salsa,
trilogy of caviars
~Duckhorn Napa Valley, California Sauvignon Blanc 2017~*

~Soup~

*Sweet Potato and Tasso Cappuccino
Local sweet potatoes spiked with house smoked Tasso
~Duckhorn Napa Valley, California Chardonnay 2016~*

~Seafood~

*Speckled Trout
Pan sautéed with roasted Brussels sprouts & bacon, parsnip purée, mushrooms, and Decoy Pinot Noir
beurre rouge
~Decoy Sonoma County, California Pinot Noir 2017~*

~Entree~

*A9 Wagyu Beef Tenderloin
Grilled and served with parsnip purée, Houmas House beehive glazed heirloom carrots, crispy mustard
greens, and Duckhorn Cabernet reduction
~Duckhorn Napa Valley, California Cabernet Sauvignon 2015~*

~Dessert~

*Bouche Noir
Flourless chocolate cake, with basil syrup, cayenne whipped cream, burnt blood orange, and candied
basil
~Calera Mt. Harlan Viognier Doux Dessert Wine 2016~*