



Food & Wine Pairing

5-Course Dinner Menu

Celebrating the 50th Anniversary of Duckhorn Vineyards

FIRST COURSE

Crispy Wonton


Tuna Tartare – Avocado –
Aji Amarillo Cream – Chimichurri

 Decoy Rosé –
California, USA

SECOND COURSE

Pulled Pork Empanada


Smoked Paprika Aioli – Cilantro

 Sonoma-Cutrer Pinot Noir –
Russian River Valley

THIRD COURSE

Grilled Skirt Steak


Porcini Cream Sauce – Puffed Mini Hasselback
Potato – Crispy Brussels Sprouts

 Duckhorn Vineyards Merlot –
Napa Valley

FOURTH COURSE

Argentinian Parrilla Lamb Chops


Malbec Reduction – Truffle Sweet Potato –
Baby Carrots – Broccolini

 Decoy Limited Napa Red Wine –
Napa Valley

FIFTH COURSE

Crêpe

Dulce de Leche – Dark Chocolate Ganache –
Vanilla Ice Cream – Almond Crumble

 Duckhorn Vineyards Cabernet Sauvignon –
Napa Valley

+ Live Tango Show!



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A 15% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

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