



# 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 –  
Almond Crumble

 Duckhorn Vineyards Cabernet Sauvignon –  
Napa Valley

+ Live Tango Show!



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Pepia Est n.v.  
spirits & wines

A 15% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

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