



**April 3, 2024 at 6:30pm**

**First Course**

Spotted Trout in Parchment with Apple, Thyme, Lemongrass & Ginger, Served with Jicama Slaw.

*2022 Chardonnay, Red Should Ranch, Carneros, Napa Valley*

**Second Course**

Charred & Grilled Duck Wings Stuffed with Rice, Pancetta,  
Mushroom & Rosemary & Finished with Fig BBQ Sauce.

*2019 Relentless, Napa Valley*

**Third Course**

Sous Vide Venison Loin Rubbed with Black Tea, Cocoa, Cumin & Herbs  
Served with Farro & Finished with Crispy Fried Shallots.

*2021 TD-9 Cabernet Sauvignon, Napa Valley*

**Fourth Course**

Beef Wellington, Glazed Petite Vegetables, Pommes Purée.

*2021 One Point Five Cabernet Sauvignon, Napa Valley*

**Fifth Course**

Trifle with Layers of Dark Chocolate, Raspberry Jam, Caramel & Whipped Cream.

*Coffee, Espresso or Cappuccino*

**\$199 Per Person Plus Tax & Gratuity**