

The Winery Restaurant & Wine Bar Welcomes



Cakebread Cellars

August 17, 2017 at 6:30 pm
\$175.00 per guest (*excludes tax and gratuity*)

Reception

Yellow Fin Ahi Tuna Spoons

Tattinger Brut La Franciase NV Champagne France



Wild King Salmon Poke

Taro Chips & Orange-Soy-Sesame Vinaigrette

Cakebread Cellars, Chardonnay Reserve 2013 Los Carneros



Crispy Seared Australian Barramundi

Sunchoke Coulis, Confit Leeks, Nueske Bacon & Pinot Noir Reduction

Cakebread Cellars, Pinot Noir 2013 Los Carneros



Maple Leaf Farms Duck "2 Ways"

Foie Gras & Duck Confit Ravioli & Honey-Cranberry Glazed Magret

Cakebread Cellars, Merlot 2014 Napa Valley



Cabernet Braised Venison Osso Bucco

Confit Cabernet Tomato Risotto & Charred Baby Carrots & Braising Jus Reduction

Cakebread Cellars, Cabernet Sauvignon "Benchland Select" 2013 & 2007 Napa Valley



Petit Fours

Menu Created and Prepared By: Executive Chef/Partner Yvon Goetz & Executive Sous Chef Jim Fritz
Wine Paired by Sommelier Rafael Hernandez