



DUCKHORN VINEYARDS

JULY 25 | 6 - 9 PM

TRAY-PASSED HORS D'OEUVRES

GRILLED PLUM & BRIE CROSTINI

Candied Pecans, Arugula

LOBSTER EMPANADA

Curry Garlic Aioli

Duckhorn Vineyards, Sauvignon Blanc, Napa Valley

FIRST COURSE

BAJA SEA BASS

Summer Melon Aguachile, Cucumber, Avocado, Cilantro

Goldeneye, Rosé, Anderson Valley

SECOND COURSE

HALIBUT CHEEK ALMONDINE

Vegetable-Uni Nage, Haricots Verts, Roasted Cipollinis, Sea Grass

Calera, Pinot Noir, Central Coast

THIRD COURSE

CRISPY DUCK BREAST

Duck Fat Fried Potatoes, Zucchini Butter Sauce, Tempura Lambs Quarters, Dill

Paraduxx, Proprietary Red Blend, Napa Valley

DESSERT

PEACH GOAT CHEESECAKE

Pistachio Crumb, Honey Drizzle

Duckhorn Vineyards, Merlot, Three Palms Vineyard, Napa Valley

RESERVATIONS 949.760.4920

\$135 PER PERSON

Pricing excludes tax and gratuity.