



# GOLDSCHMIDT VINEYARDS WINE DINNER



## FIRST COURSE

Mackerel sashimi / asian pear, grilled cucumber, pickled ginger salad / wakame pearls

### WINE

Singing Tree, Chardonnay (Russian River Valley, California)

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## SECOND COURSE

Smoked lamb belly / black garlic hummus / cherried fennel / blood orange

### WINE

Chelsea Merlot (Alexander Valley, California)

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## THIRD COURSE

Duck breast pastrami / sweet potato tot / cassis mustard

### WINE

Forefathers Cabernet Sauvignon (Alexander Valley, California)

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## FOURTH COURSE

Poached veal loin / ricotta herb tortellini / white asparagus / fried enoki mushroom

### WINE

Yardstick Cabernet Sauvignon (Napa, California)

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## DESSERT

Tropical creamsicle / yuzu sorbet / guava sorbet / mango / candied kumquat

### WINE

Boulder Bank Sauvignon Blanc (Marlborough, New Zealand)

\$125 / PERSON INCLUSIVE OF TAX & TIP