



COPPERVINE

New Orleans
WINE & FOOD EXPERIENCE

WINE DINNER

June 9, 2021

— MENU —

FIRST COURSE

HAMACHI & NIGELLA SEED CORNET
sea urchin aioli, tarragon, fennel

*Dry Creek Vineyard Sauvignon Blanc -
Dry Creek Valley, CA 2020*

SECOND COURSE

SEARED OCTOPUS & GRAPE MUST
potato, rosemary, cayenne

*Dry Creek Vineyard Chenin Blanc -
Clarksburg, CA 2017*

THIRD COURSE

TEA SMOKED QUAIL & BARLEY BOUDIN
sichuan pepper oil, pickled peach broth

*Dry Creek Vineyard Meritage -
Sonoma County, CA 2016*

FOURTH COURSE

**ROASTED BEEF TENDERLOIN &
OXTAIL MARMALADE**
brioche, red wine onions, sauce bordelaise

*Dry Creek Vineyard Old Vine Zinfandel -
Dry Creek Valley, CA 2019*

FIFTH COURSE

BLACKBERRY BRAMBLE & SESAME SHORTBREAD
triple cream brie, lemon, vanilla

Marc Bredif Vouvray - Loire Valley, France 2019

