

SEA & SKY

COASTAL CUISINE

DUCKHORN WINERY WINE DINNER

THURSDAY MARCH 27TH / 5:30 PM

FIRST COURSE / WELCOME SNACKS

CRISPY FRIED OYSTER
seaweed / caviar "ranch"

SHRIMP & OCTOPUS TOSTADA
fresno hot sauce

BEEF TARTARE TART
egg yolk jam / pickled ramp

Decoy Sparkling Cuvée Brut, North Coast N/V

SECOND COURSE

YELLOWFIN TUNA CRUDO
crispy rice / citrus / jalapeño

Duckhorn Sauvignon Blanc, North Coast 2023

THIRD COURSE

GRILLED RED SNAPPER
baby peas / grapes / ginger pickled carrots / miso honey butter

Duckhorn Chardonnay, Napa Valley 2023

FOURTH COURSE

SPICED HONEY GLAZED DUCK
truffle pain perdu / wild mushroom / glazed endives / cherry duck jus

Duckhorn Merlot, Napa Valley 2022

DESSERT

CHOCOLATE
citrus / marigold

Duckhorn Cabernet Sauvignon, Napa Valley 2021

135 PER PERSON / RESERVATIONS REQUIRED

TAX & 20% GRATUITY NOT INCLUDED

COMPIMENTARY SELF PARKING