



Welcomes

Karen Cakebread with

ZIATA

FIRST COURSE

Pan Roasted Spanish Turbot

Spring Fruits Pot au Feu, Double Cream Buttermilk, Brioche

Sauvignon Blanc, ZIATA, Napa Valley 2017

SECOND COURSE

Long Island Duck Breast

Golden Chanterelles, Charred Carrot, Coffee Toast

*Pinot Noir, ZIATA "Chenoweth Vineyard", Green Valley of Russian River
2017*

THIRD COURSE

New Zealand Elk Tenderloin

Summer Squash, Pearl Onion, Parsnip Fondue, Veal Demi Glace

Bordeaux Blend, ZIATA "Mia Madre", Napa Valley 2016

FOURTH COURSE

Spiced Fig Torte

Blackberry, Preserved Walnut, Buttered Cane Syrup

Cabernet Sauvignon, ZIATA "Meteor Vineyard", Napa Valley 2016

Monday, March 9, 2020

6:00pm-8:30pm