



# DUCKHORN VINEYARDS Wine Dinner

DUCKHORN  
VINEYARDS  
NAPA VALLEY



**DUCKHORN GOLDENEYE PARADUXX**  
Evening of September 28, 6:00 PM

## FIRST COURSE

Chilean Sea Bass & Lobster Mousse  
Artichoke "Barigoule" & Dill Aioli

**Duckhorn, Chardonnay, Napa Valley, CA 2014**

## SECOND COURSE

Trio of Duck

Roasted Foie Gras, Spiced "Bestilla", Marinated Breast  
Sour Cherry & Plum Sauce

**Goldeneye, Pinot Noir, Anderson Valley, CA 2014**

## THIRD COURSE

Grilled Marinated Scallops & Short Rib Ravioli  
Leek & Cauliflower Puree & Gremolata Sauce

**Canvasback, Cabernet Sauvignon, Red Mountain, WA 2014**

## FOURTH COURSE

Butter Basted Dry Aged Prime NY Steak  
Large Hand Cut Fries, Summer Glazed Vegetables & Peppercorn Sauce

**Paraduxx, Red Wine, Napa Valley, CA 2013**

## DESSERT

Fig, Pine Nut & Mascarpone Tart  
Espresso Coffee Ice Cream with Kahlua Caramel Sauce  
**Duckhorn, Cabernet Sauvignon, Napa Valley, CA 2013**

\$120 PER PERSON