

# *The Art of Taste Dinner:*

## VINE TO TABLE WITH THE DUCKHORN PORTFOLIO

February 15 | 6:00pm - 8:30pm



THE SAINT PAUL HOTEL

EST. 1976

THE  
DUCKHORN  
PORTFOLIO

### THE BEGINNING EXPERIENCE

#### **The Pearl and Oyster**

*Oyster Sabayon/Caviar/ Sparkling Wine Foam*

**Paired with Decoy, Limited Brut Rosé Méthode Champenoise California**

### 2ND EXPERIENCE

#### **Beet to a Different Kind of Salad**

*Baby Beets/ Gold Beet Sphere/ Pickled Beets/Goat Cheese Foam/ Blood Orange Gastrique/  
Baby Greens/ Candied Pistachio*

**Paired with Duckhorn Vineyards, Sauvignon Blanc North Coast (2022)**

### 3RD EXPERIENCE

#### **From the Sea**

*Truffle Stripe Bass /Vin Blanc Froth/Peppadew Preserves/Parisian Gnocchi/ Kale Beurre Monte*

**Paired with Calera, Chardonnay Central Coast (2021)**

### 4TH EXPERIENCE

#### **Two By Air**

*Roasted Duck Breast/Duck Roulade/ Barley Risotto/Braised Fennel/ Herb Powder/Duck Jus*

**Paired with Migration, Pinot Noir Sonoma Coast (2021)**

### 5TH EXPERIENCE

#### **Intermezzo**

*Passion Fruit Sorbet*

### 6TH EXPERIENCE

#### **Le Boeuf**

*Loin of Beef/Carrot Gel/ Wild Mushrooms Puree/ Leek Vinaigrette/Potato Gaufrette/Veal Demi*

**Dual pairing with Duckhorn Vineyards, Merlot Napa Valley (2020) and  
Canvasback, Cabernet Sauvignon Red Mountain (2020)**

### FINAL EXPERIENCE

#### **Your Not So Upside Down Cake**

*Dark Chocolate Bark/Glazed Pineapple/Coconut Foam/Spiced Rum Cake/Cherry Dust*  
**Paired with Glenglassaugh Distillery, Sandend Highland Single Malt Scotch Whiskey**

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\* Consumer Advisory: These items are served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.