The Art of Taste Dinner:
Vine to Table with the Duckhorn Portfolio
February 15 | 6:00pm - 8:30pm

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

* 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.