



## Duckhorn

### *Reception*

Crispy Pork Belly and Figs  
Squash Blossoms with Chevre and Poblano Pepper Sauce  
Oysters with Cucumber and Jalapeno Mignonette

*Duckhorn Sauvignon Blanc 2018*

### *First Course*

Poached Prawns in Stone Fruit Gazpacho  
*Duckhorn Vineyards Napa Valley Chardonnay 2017*

### *Second Course*

Duck Breast Pastrami with Grilled Napa Cabbage  
Roasted Plum Sauce

*Goldeneye Pinot Noir 2016*

### *Third Course*

Grilled Bison Fillet  
Calabacitas and Chile Roasted Fingerling Potatoes  
Mint and Green Chile Chimichurri

*Duckhorn Vineyards Napa Valley Merlot 2016*  
*Duckhorn Vineyards "Three Palms" Napa Valley Merlot 2016*

### *Dessert Course*

Hazelnut Tart with Chocolate Bark and Blackberries  
*Canvasback "Red Mountain" Cabernet Sauvignon*