



Duckhorn Winery
Wine Pairing Dinner Menu

December 2, 2017

-I-

Jerusalem Artichoke Soup

Duck Prosciutto Crostini, Black Truffle Oil
Duckhorn Vineyards Napa Valley Sauvignon Blanc

-II-

Belgium Endive Salad

Blue Cheese, Port Wine Soaked Pears, Candied Walnuts, Sherry Vinaigrette
Duckhorn Vineyards Napa Valley Chardonnay

-III-

Day Boat Scallops

Italian Parsley Crust, Wild Mushroom Cream, Sundried Tomato Puff
Decoy Sonoma County Zinfandel

-IV-

12 Hour Braised Beef Short Rib

Parsnip Mousseline, Haricot Vert, Cipollini Onion, Natural Jus
Paraduxx Napa Valley Proprietary Red Blend

-V-

Fuji Apple Tart

Almond Financier, Ginger Dusted Vanilla Bean Ice Cream, Calvados Sauce
Duckhorn Late Harvest Sauvignon Blanc

***\$95.00 per person.**

For more information please call the Concierge at 949-487-7577. To make your reservation, please visit us on [OpenTable](#).

*Price does not include tax or gratuity.