

EST. 1976



THE
DUCKHORN®
PORTFOLIO
WINE DINNER

WEDNESDAY
JUNE 22nd
6:30pm

RECEPTION

CHEF'S SELECTION of PASSED HORS D'OEUVRES

Goldeneye Brut Rosé, NV

SEATED DINNER

FIRST COURSE

BUTTER POACHED MAINE LOBSTER

creamy orzo & sea urchin risotto, thai curry nage

Calera Vionnier, 2017

SECOND COURSE

MISO GLAZED SEABASS

shiitake mushrooms, spring onion & cabbage slaw, eggplant caviar

Kosta Brown Chardonnay, One Sixteen Russian River, 2020

THIRD COURSE

BLACK TRUFFLE CAVATELLI

porcini, braised veal & caramelized cauliflower

Goldeneye Anderson Valley, Pinot Noir, 2019

FOURTH COURSE

TRUMPET MUSHROOM CRUSTED SPRING LAMB

coconut carrot mousse, charred ramps, minted lamb jus

Duckhorn Three Palms, Merlot, 2018

FIFTH COURSE

STICKY TOFFEE PUDDING

vanilla ice cream, candied pecan bourbon sauce

Paradox Proprietary, Red Blend, 2019

\$125.00 per person (plus tax & gratuity)

Seating is limited

Call 203.990.1050 to reserve

Townhouse

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