

1865

WINE CELLAR

DRY CREEK VINEYARD WINE DINNER

January 22, 2020

COCKTAIL RECEPTION

2017 Dry Chenin Blanc, 2018 Fumé Blanc

Spinach Stuffed Mushroom Caps

Parmesan Arancini

Oysters on Half Shell

Local Artisan Cheeses

Strawberry Basil Crostini

Onion & Goat Cheese Puff Pastry

Scallop with Bacon Jam

SALAD

2018 Sauvignon Blanc

Fig Salad

Arugula, dried figs, roasted pepitas, raisins, candied walnuts, goat cheese and served with a maple balsamic vinaigrette.

STARTER

2017 Heritage Vines Zinfandel

Duck

Cooked to medium rare, lightly smoked over a parsnip puree and garnished with pickled blueberries.

MAIN

2017 Cabernet Sauvignon, 2014 The Mariner Meritage

The main course is served as a duo entrée.

Lamb

Dijon herb crusted lamb chop with a red wine demi, served with marinated fingerling potato, rainbow carrots and beets.

Barramundi

Pan seared barramundi over fava bean puree with caramelized leeks, roasted sweet potato and garnished with micro greens.

DESSERT

Dessert is served as a trio.

Chocolate Entrement

Milk chocolate custard with a dark chocolate glaze.

Vanilla Bean Cheesecake

Featuring a molasses cookie crust and served with berries

Strawberry Panna Cotta

Featuring a molasses cookie crust and served with berries

Dry Creek

VINEYARD

To better serve you, please inform your server if you have any known food allergies or dietary restrictions. Consuming raw or uncooked meat, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness.