

**Tuesday, May 15, 2018**  
**7pm**  
**\$90, plus tax and gratuity**

**First Course**

**Quinta Essentia Chenin Blanc**

Apricot-Goat Cheese Terrine with Garlic Scapes, Squash Blossoms, and Ramp Pesto

**Second Course**

**Betz *Bésoleil* Grenache Blend**

Duck Confit, Majool Date, Kalamata Olive, and Brie Tart with Butternut Squash-Almond Romesco

**Third Course**

**Betz *La Côte Rousse* Syrah**

Hoisin Glazed Duck Breast over "Fig & Pig" Risotto and Cherry Reduction

**Fourth Course**

**Betz *Clos de Betz* Bordeaux Blend**

Baked Three Cheese Polenta Cake with Morel Mushroom, Leek, and Tomato Ragu, Roasted Red Bell Pepper Chimichurri, and Balsamic Pearls

**Fifth Course**

**Betz *Père de Famille* Cabernet Sauvignon**

Ground Lamb Agnolotti with Pancetta, English Peas, Rosemary Cream Sauce, and Italian Black Truffles

**Dessert Course**

Lemon and Lavender Pot de Crème with Honeycomb, Black Pepper Diplomat, and Pistachio Crisp