

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