

# DUCKHORN

## *Wine Dinner*

==== THURSDAY, SEPTEMBER 12, 2019 ====

### AMUSE BOUCHE

#### FIRST COURSE

##### COBIA CRUDO

celery salad, ceviche vinaigrette, toasted corn  
*2017 Duckhorn Napa Valley Chardonnay*

#### SECOND COURSE

##### FL SHRIMP GUMBO

housemade sausage, okra, sorghum, roasted tomatoes  
*2016 Calera Mt. Harlan Viognier*

#### THIRD COURSE

##### BRAISED LAMB SHANK & RICOTTA GNOCCHI

pickled & grilled heirloom carrots, herb & chevre salad  
*2016 Duckhorn Napa Valley Merlot*

#### FOURTH COURSE

##### GRILLED NEW YORK STRIP

creamy polenta, charred escarole,  
wild mushroom & crème fraîche  
*2016 Duckhorn Napa Valley Cabernet Sauvignon*

#### FIFTH COURSE

##### MILK CHOCOLATE TARTE

coconut cremeux, strawberries,  
toasted coconut  
*2016 Paraduxx Napa Valley  
Cabernet Blend*

