

The standard for American fine wine.

DUCKHORN VINEYARDS

Spring/Summer Menu 2013 - Wine Country Casual

Passed Hors d'oeuvres

Cucumber Dill Cheese Spread on Seeded Rye

French Style Herb Jambon, Arugula Pesto and Apricot Chutney

Essentials Flight: Duckhorn Vineyards Napa Valley Sauvignon Blanc & Migration Anderson Valley Pinot Noir Enhanced Flight: Duckhorn Vineyards Sauvage Napa Valley Sauvignon Blanc & Migration Russian River Valley Pinot Noir



Starter Course (Pre-select one choice)

Classic Caesar Salad, Black Pepper Parmesan Dressing, Little Gem Lettuce and Herb Croutons

Essentials Flight: Migration Russian River Valley Chardonnay

Enhanced Fight: Migration Sonoma Coast Chardonnay Charles Heintz Vineyard

Summer Corn Soup, Brown Butter and Biscuits

Essentials Flight: Goldeneye Anderson Valley Pinot Noir

Enhanced Flight: Goldeneye Estate Grown Anderson Valley Pinot Noir Gowan Creek Vineyard



Main Course (Passed Family-Style)

Sonoma Country Panko Crusted Chicken Breast, Cherry Tomato Arugula Salad Summer Vegetable Tart, Laura Chenel Goat Cheese and Garden Herbs

Marble Potatoes and Sugar Snap Peas, Herbs de Provence and Crispy Shallots

Rainbow Roasted Beets, Blood Orange, Toasted Hazelnuts and Ricotta Salata

Essentials Flight: Duckhorn Vineyards Napa Valley Merlot

Enhanced Flight: Duckhorn Vineyards Napa Valley Merlot Three Palms Vineyard



Cheese

Cowgirl Creamery Mt Tam, Strawberry Jam, Sourdough Toast Essentials Flight: Duckhorn Vineyards Napa Valley Cabernet Sauvignon Enhanced Flight: Duckhorn Vineyards Howell Mountain Napa Valley Cabernet Sauvignon













The standard for American fine wine.



Sweet

Woodhouse Chocolate, Selection of La Saison Cookies Coffee Service

> Chefs Natalie Niksa & Jonathan Niksa La Saison, Napa Valley