



Live Fire Roast

Saturday, August 4, 2018
at Paraduxx
6:00 – 8:00 p.m.

Dinner Menu

HORS D' OEUVRES

Trio of Empanadas

Ham and Cheese

Blood Sausage

Corn and Mushroom

Paired with 2017 Paraduxx Proprietary Napa Valley White Wine

FIRST COURSE

Sausage, Provoleta Cheese, Chimichurri & Choripan Spoon Bread

with Pristine Green Salad, Shaved Summer Vegetables and Preserved Lemon Vinaigrette

Paired with 2015 Goldeneye Anderson Valley Pinot Noir Gowan Creek Vineyard

MAIN

Whole Lamb & Asado Cross Cut Short Ribs

with Ensalada de Tomate and Potato Arugula Salad

Paired with 2015 Paraduxx Napa Valley Red Wine Cork Tree Vineyard
and 2015 Paraduxx Howell Mountain Napa Valley Red Wine

SWEET BITE

Dulce de Leche Cookies

Menu by Chef Morgan Robinson of SMOKE