

New Frontier Wine Company Winemaker Dinner

Reception

DUCK RILLETTE CROSTINI

pickled onion jam

KAMPACHI POKE

tobiko, ginger, scallion

GARLIC CHIVE CROQUETTE

truffle aioli, sea salt

—

Paired with

Domaine Serol Turbulent Sparkling Rose, France
or

Luca Paretti Prosecco Brut D.O.C., Italy —

First Course

BAKED GOAT CHEESE & BABY SPINACH SALAD

macadamia nuts, compressed pineapple,
rice vinaigrette

—

Paired with

Pursuit Sauvignon Blanc, Napa Valley 2020 —

Second Course

GUANCIALE WRAPPED PRAWNS

soba noodles, citrus salt, vanilla butter

—

Paired with

Waypoint Richie Vineyard Chardonnay,
Russian River Valley 2020 —

Entrée Course

ROAST HERB CRUSTED FILET MIGNON

potato pave, grilled asparagus, pursuit cabernet demi

—

Paired with

Pursuit Cabernet Sauvignon, Napa Valley 2019 —

Dessert Course

CHOCOLATE HAZELNUT TORTE

—

Paired with

Lithology Cabernet Sauvignon, Napa Valley 2019 —

EXECUTIVE CHEF

Kevin Gin

WINE DIRECTOR

Rachel Clabaugh