



Pinnacle Dinner – a French Creole Fête

Friday, March 1, 2019

at Paraduxx

6:00 – 9:30 p.m.

Dinner Menu

HORS D' OEUVRES

Dungeness Crab

Meyer Lemon

&

Pâté Maison

Blenheim Apricots

Paired with 2015 Goldeneye Anderson Valley Brut Rosé Sparkling Wine

FIRST COURSE

Pork Dumplings in Brodo

Braised Leeks with Citrus

Paired with 2016 Goldeneye Ten Degrees Anderson Valley Pinot Noir

SECOND COURSE

Duck 'Coq Au Vin'

Braised Duck Leg with Crispy Skin, Soft Polenta and Mirepoix of Vegetables

Paired with 2015 Duckhorn Vineyards The Discussion Napa Valley Red Wine

MAIN COURSE

Beef Tournedo

Potato Au Gratin with Grilled Baby Broccoli and Mustard Demi-Glace

Paired with 2015 Paraduxx X2 Napa Valley Red Wine
and 2016 Canvasback Grand Passage Red Mountain Washington State Cabernet Sauvignon

DESSERT

Crème Caramel Bread Pudding

with Orange Salted Caramel

Paired with 2016 Calera Mt. Harlan Viognier Doux

Menu by Chefs Natalie and Jonathan Niksa of La Saison, Napa Valley