



Rosé Sunday Brunch

Sunday, June 10, 2018

at Paraduxx

11:00 a.m. – 1:00 p.m.

Brunch Menu

HORS D' OEUVRE

Buttermilk Blini

Sterling Caviar, Crème Fraîche & Chive Blossoms

Paired with 2017 Paraduxx Napa Valley Rosé

FIRST COURSE

Smoked Salmon with Burrata & Spring Radishes

Leeks Steamed in Hot Coals

Rustic Bread & Napa Valley Olive Oil

Paired with 2017 Goldeneye Anderson Valley Vin Gris of Pinot Noir

SECOND COURSE

'Breakfast Bucatini alla Carbonara'

Poached Quail Egg, Guanciale Bacon & Pecorino

Paired with 2014 Duckhorn Vineyards Napa Valley Merlot Rector Creek Vineyard

MAIN COURSE

Confit Liberty Farms Duck Leg

Warm Farroto with Spring Peas & Morel Mushrooms

Paired with 2014 Paraduxx Napa Valley Red Wine Rector Creek Vineyard
and 2014 Paraduxx X2 Napa Valley Red Wine

SWEET BITE

Woodhouse Passion Fruit White Chocolate

Menu by Chef Anthony "Nash" Cognetti of Tre Posti