



Winter Crab Dinner

Saturday, January 20, 2018
at Goldeneye
6:00 – 9:30 p.m.

Dinner Menu

HORS D' OEUVRES

Signature Miso Deviled Eggs

Dungeness Crab

&

Crab & Shrimp Sushi Rolls

Thai Basil Oil, Ponzu

Paired with 2014 Goldeneye Anderson Valley Brut Rosé Sparkling Wine

FIRST COURSE

Dungeness Crab & Tarragon Custard

Celery Root Herb "Salad" and Toasted Brioche

Paired with 2014 Migration Santa Maria Valley Chardonnay Dierberg Vineyard

SECOND COURSE

Dungeness Crab, Smoked Salmon & Local Cod Boudin

Warm Bacon and Whole Grain Mustard Vinaigrette over Petite Greens

Paired with 2014 Migration Russian River Valley Pinot Noir Running Creek Vineyard

MAIN COURSE

"Surf & Turf"

Filet Mignon & Butter Poached Crab

Crab Butter Potato Soufflé, Brussels Leaves, Veal Reduction, Parsley Puree

Paired with 2011 Goldeneye Anderson Valley Pinot Noir Confluence Vineyard 1.5L
and 2015 Goldeneye Ten Degrees Anderson Valley Pinot Noir

DESSERT

Comice Pear & Almond Galette

Whipped Crème Fraiche, Almond Riesling Carmel

Paired with 2013 Duckhorn Vineyards Knights Valley Late Harvest Sauvignon Blanc

Menu by Chef Janelle Weaver of The Bewildered Pig