



Merlot Me Dinner
Saturday, October 12, 2019
at Duckhorn Vineyards
6:00 – 9:00 p.m.

Dinner Menu

HORS D' OEUVRES

Local Chèvre

Nasturtium with Edible Flowers



Dungeness Crab

Finger Lime "Caviar"

Paired with 2018 Duckhorn Vineyards Napa Valley Sauvignon Blanc
and 2017 Duckhorn Vineyards Napa Valley Chardonnay Huichica Hills Vineyards

FIRST COURSE

Chanterelle Mushroom Tartlet

Sage Roasted Chanterelles with Caramelized Candy Figs

Paired with 2016 Duckhorn Vineyards Carneros Napa Valley Merlot
and 2016 Duckhorn Vineyards Atlas Peak Napa Valley Merlot

SECOND COURSE

Crispy Duck

Butternut Squash Farro

Liberty Farms Duck Leg

Crispy Skin with bacon Gastrique

Paired with 2016 Duckhorn Vineyards Napa Valley Merlot Rector Creek Vineyard
and 2016 Duckhorn Vineyards Napa Valley Merlot Stout Vineyard

MAIN COURSE

Red Wine Braised Beef Short Ribs

Potato Puree with Crispy Shallots

Mirepoix of Fall Vegetables

Paired with 2016 Duckhorn Vineyards Napa Valley Merlot Three Palms Vineyard

CHEESE

Rogue Creamery Caveman Blue

Sautéed Cherries with Vanilla Bean

English Muffin Toast

Paired with 2015 Duckhorn Vineyards The Discussion Napa Valley Red Wine

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