



Pinnacle Dinner – a French Creole Fête

Friday, February 9, 2018

at Paraduxx

6:00 – 9:30 p.m.

Dinner Menu

HORS D' OEUVRES

Petite Crab Cakes

Creole Aioli

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Crispy Quail Legs

Bacon Gravy Dipping Sauce

Paired with 2014 Goldeneye Anderson Valley Brut Rosé Sparkling Wine

FIRST COURSE

Duck Crepe

Roasted Duck Black Cherry Compote Toasted Pistachios

Paired with 2015 Goldeneye Ten Degrees Anderson Valley Pinot Noir

SECOND COURSE

Gumbo

Andouille Sausage, Chicken, Dark Roux, Mirepoix of Vegetables

Paired with 2013 Duckhorn Vineyards The Discussion Napa Valley Red Wine

MAIN COURSE

Filet Mignon

Potato Au Gratin with Creamed Spinach & Lobster Bisque Sauce

Paired with 2014 Paraduxx X2 Napa Valley Red Wine
and 2015 Canvasback Grand Passage Red Mountain Washington State Cabernet Sauvignon

DESSERT

'Kings Cake' Bread Pudding

Toasted Pecans Butterscotch Poached Apples & Salted Caramel

Paired with 2013 Duckhorn Vineyards Knights Valley Late Harvest Sauvignon Blanc

Menu by La Saison, Napa Valley