

Wine Dinner

PRIEST CREEK

FAMILY ESTATE WINERY

SATURDAY, MARCH 7

FIRST COURSE

SEARED HAKKAIDO SCALLOPS

cauliflower brown-butter purée with citrus fennel, crisp green apple, toasted cashews, fennel fronds GF

Wine Pairing:

2023 Riesling

SECOND COURSE

SMOKEY PORK TENDERLOIN

tarragon-sweet corn purée with chorizo crumble, and bright herb gremolata GF

Wine Pairing:

2025 Cabernet Franc Rosé

THIRD COURSE

RICOTTA & LOBSTER RAVIOLI

butternut squash purée, spiced hazelnuts, crispy sage, and brown-butter beurre blanc

Wine Pairing:

2023 Chardonnay

PALATE CLEANSER

WHITE BALSAMIC & CITRUS MELON BALL
VG·GF

FOURTH COURSE

DUCK TWO WAYS

confit duck leg and seared breast with duck-fat fondant potatoes, sour rainbow chard, crispy leeks, and blackberry demi-glace GF

Wine Pairing:

2021 Cabernet Franc

FOURTH COURSE

BLOOD ORANGE SORBETTO

blood orange segments with dark chocolate bark, fresh mint, and pistachio crumble VG·GF

Wine Pairing:

2022 Stolen Barrel

