

First Course

Roasted root vegetable salad with Capriole Dairy's ash layered
Sophia goat cheese and grapefruit

2015 Rutherford Sauvignon Blanc

Second Course

Ragout of wild boar shoulder and exotic mushrooms with Black
Truffle spiked Duchess potato

2014 Napa Valley Cabernet Sauvignon

Third Course

Twelve-hour Wagyu *Joues de Boeuf* over mashed Acorn squash with
Amarena cherry gastrique and cocoa nib infused natural jus

2013 Bartolucci Cabernet Sauvignon

Dessert

Honey custard with apricots, fig compote and crispy pastry

2016 Late Harvest Sauvignon Blanc