



# DUCKHORN PORTFOLIO WINE DINNER



**MONDAY, JUNE 2ND @ 6:30 PM**

\$120/pp\*\* | Eighty Acres Kitchen & Bar

## I. DECOY, BRUT CUVEÉ

Paired with smoked salmon rilette crostini, mini caprese skewers,  
and cucumber with herbed goat cheese

## II. DUCKHORN VINEYARDS, SAUVIGNON BLANC 2023 NORTH COAST CALIFORNIA

Paired with seared scallop, mango salsa, and avocado mousse

## III. DUCKHORN VINEYARDS, CHARDONNAY 2023 NAPA VALLEY

Paired with chilled buttermilk and summer vegetable soup

## IV. MIGRATION, PINOT NOIR 2022 SONOMA COAST

Paired with pork tenderloin, spiced plum compote, and sautéed baby carrots

## V. POST MARK, CABERNET SAUVIGNON 2022 PASO ROBLES

Paired with braised short ribs, blackberry gastrique, and creamy polenta

## DESSERT

Vanilla bean panna cota

A 3% credit card processing fee will be added to credit/debit card payments