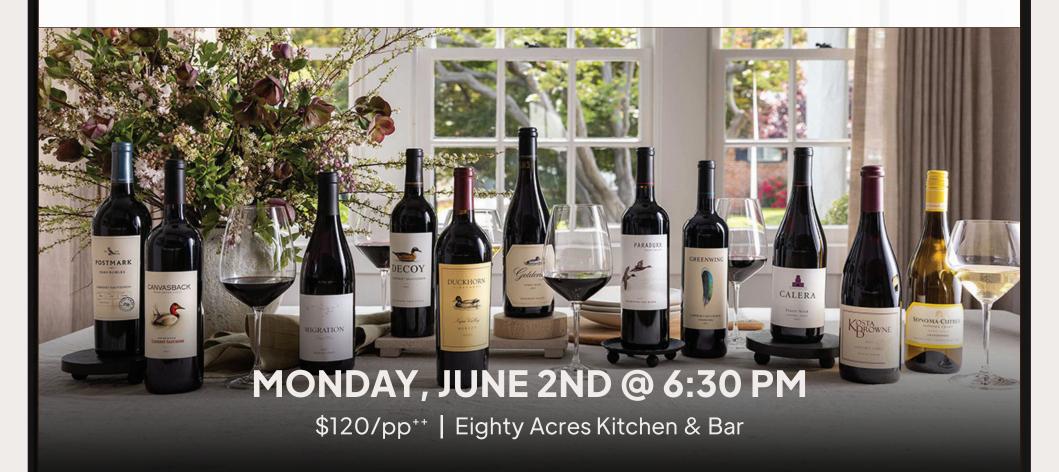


DUCKHORN PORTFOLIO WINE DINNER



I. DECOY, BRUT CUVEÉ

Paired with smoked salmon rillette 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 aded to credit/debit card payments