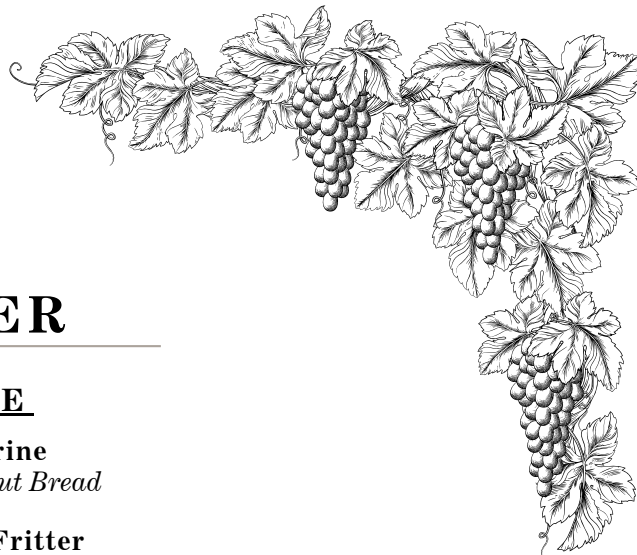




DeWolf
TAVERN

DUCKHORN
WINE DINNER



FIRST COURSE

Duck Confit & Pork Terrine
Cherry Chutney, Chocolate Walnut Bread

Spaghetti Squash & Apple Fritter
Romesco

Grilled Seafood Sausage
Fennel & Potato Salad, Tarragon Dressing

Tandoori Petit Lamb Chop
Mint Chutney

SECOND COURSE

Duck Bordo
Mushroom Sformato, Grated Parmesan

2021 DUCKHORN SAUVIGNON BLANC

Pumpkin Caramelle
Roasted Poblano, Walnut, and Sage Cream.

2021 MIGRATION CHARDONNAY

Pan Fried Cod & Poached Lobster
*Coconut Milk Curry, Poached Lobster,
Ginger & Lime Marinated Cod Loin
Garlic Sauteed Broccoli Rabe,
Steamed Rice Cake.*

2021 SONOMA CUTRER RUSSIAN RIVER RANCHES CHARDONNAY

Grapes and Apple Salad
*Boston Bib Lettuce, Radish,
Candid Pecans, Verjus, & Olive Oil.*

2021 SONOMA CUTRER ROSE OF PINOT NOIR

Duck
*Roasted Duck Breast,
Marinated with Orange & Spices.
Duck Leg Braised with Cherries,
Black Pepper, & White Balsamic,
Sauteed Kale, & Turnip Cake.*

2021 DUCKHORN MERLOT, CALERA PINOT NOIR

THIRD COURSE

Peach Strudel
*Served with House-made Cardamon Ice Cream,
Lemon Honey Syrup*

DECOY SPARKLING BRUT

\$100

Tax & Gratuity Not Included

