



ACF Caxambas Chapter Member Wine Dinner

Monday, September 9th, 2019 6 P.M.

ODV

Antipasti Display with Slicer, Summer Fruits, Jams & Preserves, Assorted Cheeses

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Chef's Selection of Additional Passed & Stationary ODV:

Open Blue Cobia Poke, Dashi Soy, Mirin, Green Onion, Nori Chip, Seaweed Coulis

Potato Crisped Premier Domestic Shrimp, Loaded Tartar Sauce

Steak Tartar, Capers, Pickled Onions

Foie Gras Truffles, Sweet Cherries, Duck Skin

Sterling Vineyards Blanc de Blanc, Napa Valley

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Pickled Portico Pride Scallop

Salt & Sugar Cured, Osetra Caviar, Crème Fraiche, Pickled Red Onions, Quail Eggs

Chive Blossoms, "Everything" Seasoned Toast

Provenance Sauvignon Blanc, Rutherford

2nd

Roasted Sea Bass

Pasta, Oysters, Salsify, Fennel, Artichokes, Spinach, Reggiano Parmesan

Stags' Leap Chardonnay, Napa Valley

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Southern Fried Cheshire Pork Cheek

Mascarpone Anson Mills Grains, Carrots, Blackberry Sorghum Salmis, Natural Jus

Etude Fiddlesticks, Sta. Rita Hills

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Marcho Farms Lamb

Lamb Confit, Layered Custard Potato, Black Garlic, Carrots & Beets

BV Vineyards "Tapestry" Reserve, Napa Valley

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Gianduja & Summer Cherry Parfait

Penfolds Club Tawny, Australia