

Wine Dinner

Featuring Al Zarella of Precept Wine

1st Course

Cream of Spinach and Sweet Potato Bisque

Side-by-side soups with an almond brittle garnish

Canoe Ridge Reserve Chardonnay 2014

2nd Course

Rabbit and Mushroom Beggar Purse

Shredded rabbit confit and wild mushroom ragout

wrapped in a flaky puff pastry pouch

Browne Family Merlot 2014

Blood Orange and Vanilla Bean Sorbet

3rd Course

Duck Breast

Yukon potato and goat cheese cakes

Bing cherry balsamic glaze

Pendulum Red Blend 2013

4th Course

Rose Flan with Apricot Caramel

Silky custard with a hint of rose

Glazed with an apricot caramel sauce

Washington Hills Late Harvest Riesling 2015

\$75 All Inclusive