

Miner Vineyards Wine Dinner

~ Reception ~

Sauvignon Blanc

~ First Course ~

Provencal Tomato Pie

bacon marmalade "blt", gruyere, thyme, olives, frisée, smoked almonds

Chardonnay

~ Second Course ~

Duck Breast "Porchetta"

*mushroom pierogi, crispy hen of the woods, salted red beet gremolata,
goat cheese foam, cherry pomegranate glaze*

Garys' Pinot Noir

~ Third Course ~

Red Wine & Miso Glazed Beef Short Rib

*foie gras cabbage roll, glazed celery root, spinach purée,
puffed quinoa, horseradish crema*

Emily's Cabernet

The Oracle

~ Fourth Course ~

Warm Espresso Date Cakes

cocoa nib, toffee sauce, caramel mascarpone