

# HARVEST

## WINE PAIRING DINNER

INLAND COLLAB | 5PM TO 9PM

### AMUSE BOUCHE

Smoked Trout Rilette on Japanese Milk Bread with Black Shallot and Caviar

### 1ST COURSE

Compache Ceviche on Winter Melon with Ponzu, Kumquat & Scotch Bonnett

*Paired with Ponga 2023 Marlborough Sauvignon Blanc*

### 2ND COURSE

Salmon Trio with Smoked Salmon Sausage, Poached Salmon, and Salmon Roe

*Paired with Macrostie 2022 Sonoma Coast Chardonnay*

### 3RD COURSE

Roasted Duck Breast on Tallow Potato Rosti with Black Crab Apple Port Gastrique and

Brown Butter Powder

*Paired with Seghesio 2022 Sonoma Red Zinfandel*

### 4TH COURSE

Elk Tenderloin, Lions Mane Mushroom and Baby Turnips with Spicebush & Mushroom Koji Demi

*Paired with Frank Family 2022 Napa Cabernet Sauvignon*

### 5TH COURSE

Ginseng & Paw Paw Croquembouche Tree

*Paired with Loosen Bernkasteler 2022 Kabinett Riesling*

### 6TH COURSE

Assorted Cheeses with Accoutrement

Humboldt Fog

Appalachian Meadowcreek

18 Month Aged Gouda

Hoshigaki Persimmon

Local Honeycomb

Kudzu Flower Jam

*Paired with Manoella NV Reserve Ruby Port*

**\$150 per person**

**Reservations Required through EventBrite**