



Raid the Cellar **WINE DINNER**

JUNE 30, 2022

SPANISH-INSPIRED TAPAS

Ahi Tuna, Octopus, and Cured Jamon

Sparkling, Raventós i Blanc "Brut" Reserva, Spain

FOIE GRAS TORCHON

Pickled Wild Ramps, Compressed Strawberries, House Mustard, and Buttered Brioche

Rosé, Château Miraval "Côtes de Provence", France

CRISPY SKIN MOULARD DUCK BREAST

Huckleberry Relish, Toasted Hazelnut, and Celeriac

Pinot Noir, Bethel Heights "Casteel Reserve", 2015, Oregon

GOAT CHEESE & HERB AGNOLOTTI

Local Mushrooms, Morel Cream Sauce, and Italian Black Truffle

Brunello di Montalcino, Rodolfo Cosimi "Terra Rossa", 1998, Italy

COFFEE CRUSTED ELK RACK

Pommes Anna, Heirloom Beans, and Black Garlic Demi

Cabernet Sauvignon, Woodward Canyon "Old Vines", 2013, Washington

CHERRY GALETTE

Port Syrup and Caramel Ice Cream

Vintage Port, Dow's, 2003, Portugal