



CAKEBREAD CELLARS WINE DINNER

APRIL 20, 2017 6:30PM

RECEPTION

Cakebread Cellars Sauvignon Blanc, Napa Valley

1ST COURSE

Crab Cake with Lemon Butter and Capers

Cakebread Cellars Chardonnay, Napa Valley

2ND COURSE

Bacon Wrapped Figs with Merlot Reduction

Cakebread Cellars Merlot, Napa Valley

3RD COURSE

Roasted Duck Crepes with Blueberry reduction

Mullan Road Red Blend, Columbia Valley, Washington

MAIN COURSE

Mixed Grill

3 oz Prime Filet, Lamb Lollipop & Roasted Chicken

Cakebread Cellars Cabernet Sauvignon, Napa Valley

SWEETS COURSE

Chocolate Cake layered with Dulce Leche, Chocolate Mousse & Heath Bar

Taylor Fladgate 20 year Tawny Port

\$125 PER PERSON

TAX & GRATUITY NOT INCLUDED