



REVANA FAMILY VINEYARD WINE DINNER

DECEMBER 4, 2017 RECEPTION 5:00PM – 7:00PM

DINNER STARTS AT 7:00PM

RECEPTION

Wines from Argentina presented by The Vines

1ST COURSE

Crab Cake with Lemon Butter and Capers

2014 Alexana Winery Chardonnay, Willamette Valley

2ND COURSE

Bacon Wrapped Figs with Malbec Reduction

2015 Corazon del Sol, Malbec, Mendoza, Argentina

3RD COURSE

Roasted Duck Crepes with Blueberry reduction

2014 Alexana Winery "Dundee Hills" Pinot Noir, Dundee Hills, Oregon

MAIN COURSE

Mixed Grill

3 oz Prime Filet, Lamb Lollipop & Roasted Chicken

2014 Revana Family Vineyards "Terroir Selection", Napa Valley

2013 Revana Family Vineyards "Estate", Napa Valley

SWEETS COURSE

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

Taylor Fladgate 20 year Tawny Port

\$150 PER PERSON

TAXES & GRATUITY NOT INCLUDED