



July 9<sup>th</sup>, 2017

## Chimney Park Wine Dinner

“A 10-year celebration of wine and food including blasts from the past, opening 2007 menu items, classics and previous wine dinner hits!”

Duval Leroy, Brut Reserve, France, NV

### *Passed Snacks*

Domaine Vacheron, Sancerre, Loire Valley, France, 2015

### *Honey-Lime Cured Yellowtail*

*Jalapeno Jelly, Avocado Mousse, Jicama, Radish, Cilantro*

Aubert, Chardonnay, Carneros, Sonoma, California, 2013

### *“Gnudi”*

*Maine Lobster, Corn Succotash, Bacon, Garden Herbs*

Littorai, Pinot Noir, Savoy Vineyard, Anderson Valley, California, 2013

### *Duck and Pheasant Boudin Blanc*

*Summer Truffle Potato Rösti, Local Raspberry-Thyme Catsup*

Saxum, Broken Stones, GSM, Paso Robles, California, 2013

### *“Daube” of Pork Cheek Provencal*

*Carrots, Tomatoes, Nicoise Olives, Parsley, Butter Noodles*

Beaulieu Vineyards, Georges de Latour, Private Reserve

Cabernet Sauvignon, Rutherford, California, 2005

Ridge, Monte Bello, Cabernet Sauvignon, Sta. Cruz Mountains, CA, 2010

Caymus, Special Select, Cabernet Sauvignon, Napa Valley, California, 2012

### *Snake River Farms Wagyu Beef “Ribeye x 2”*

*Bone Marrow Bread Pudding, Braised Chard, Creamy Mushroom Ragout*

Royal Tokaji, 5 Puttonyos, Aszú, Haungary, 2009

### *Duck, Duck, Goose*

*Foie Gras “Beignet”, Foie Gras Crème Caramel, Gooseberry Compote*

\$250 per person