



PRESENTS

# PLUMPJACK & CADE VINEYARDS WINE DINNER

February 12, 2019

Sommelier Marc Sauter  
Chef de Cuisine Michael Koch

◆ **PASSED** ◆

Parmesan Truffled Oyster  
Tuna Tataki BLT  
Chicken Alfredo "Pop"

Cade Sauvignon Blanc, Napa Valley 2017

◆ **COURSE ONE** ◆

Loaded "Lobster" Potato

Maine Lobster Tail, Uni-Potato Cream, Bacon, Chive

PlumpJack Chardonnay Reserve, Napa Valley 2017

◆ **COURSE TWO** ◆

Iberico Pork Tenderloin

Fingerling Potato, Sunchokes, Apple Compote

Shirly Temple Gastrique, Nasturtium

PlumpJack Merlot, Oakville 2016

◆ **COURSE THREE** ◆

Miyazaki Burger

Miyazaki Wagyu Grind, Wagyu Mayo, Camembert

Truffled Shallots, Black Garlic

Cade 'Howell Mountain Estate' Cabernet Sauvignon,  
Howell Mountain 2016

◆ **COURSE FOUR** ◆

Walnut Brownie

Tcho Dark Chocolate, Blueberry Ice Cream, White Chocolate

Odette "Adaptation" Cabernet Sauvignon, Napa valley 2016