

BURGESS CELLARS WINE DINNER

Guest Speaker Steven Burgess, Owner & Vintner

HORS D' OEUUVRES

2016 BURGESS CELLARS CHARDONNAY

FIRST COURSE

OLIVE OIL POACHED SALMON CHOP

BLISTERED TOMATOES, BABY ARUGULA, MUSTARD TARRAGON CRÈME FRAÎCHE, CRISP HEMP SEED CRACKER

2013 BURGESS MERLOT

SECOND COURSE

DUCK BREAST & DUCK CONFIT

SERRANO HAM, MELTED LEEKS, BLACK TRUFFLE, PORT PLUM SYRUP, YUKON POTATO PURÉE

2013 BURGESS "MOUNTAINEER"

THIRD COURSE

BLOCK CUT WAGYU STRIP

BONE MARROW BORDELAISE REDUCTION, ROASTED GARLIC, GLAZED CARROTS, CRISPY POTATO

2012 BURGESS SYRAH

FOURTH COURSE

CHOCOLATE WALNUT TORTE

CHOCOLATE MOUSSE, CARAMELIZED BANANA, PEANUT BUTTER CREAM, TOASTED PEANUT CRUMB

2014 BURGESS CABERNET SAUVIGNON

\$125 PER PERSON PLUS TAX & GRATUITY

RSVP TO GUEST SERVICES

317.598.8863

