

Nickel & Nickel
W&N
Wine Dinner

TUESDAY, OCTOBER 13TH AT 6:30 PM

\$125++ / PERSON

Reception

Hors D'Oeuvres

2018 Truchard Vineyard Chardonnay, Carneros

First

Spice Rubbed Seared Tuna, Saffron Cauliflower Mash,
Tomato Confit, Tangerine Glaze

2017 En Route "Les Pommiers" Pinot Noir, Russian River

Second

Sautéed Foie Gras, Crispy Duck Bacon, Savory Waffle,
Rosemary Port Syrup and Caramelized Pineapple

2016 Bear Flat Merlot, Oak Knoll

Third

Smoked Prime Ribeye/Porcini Mushroom Meatloaf,
Buttery Mashed, Broccolini and Smoked Balsamic
Gravy

2017 Vaca Vista Vineyard Cabernet, Oak Knoll &
2017 Decarle Vineyard Cabernet, Rutherford

Fourth

Pistachio Scone, Sweet Corn Brûlée, Cambozola
Mousse, Raspberry Coulis

2013 Dolce

Peterson's
