

H HONIG Wine Dinner

MAY 25, 2023 6:30PM \$125/PERSON

Kristi Vestal - Guest Speaker



2018 IRON HOURSE "WEDDING CUVEE" SPARKLING, GREEN VALLEY, SONOMA, CA

First

TASTING PLATE

GRILLED SALMON, ASPARAGUS, TRUFFLE BEURRE BLANC
SEARED SCALLOP, AVOCADO, CITRUS VINAIGRETTE
MUSSELS, SAFFRON, TOMATO, FENNEL, CRISP POTATO
2022 HONIG SAUVIGNON BLANC, NAPA VALLEY, CA
2021 HONIG SAUVIGNON BLANC RESERVE, RUTHERFORD, CA

Second

FRISÉE SALAD, TOASTED PINE NUTS, LEMON PARSLEY VINAIGRETTE

Third

TASTING PLATE

BRAISED BEEF SHORT RIB, SMOKED MASHED POTATO, SHORT RIB DEMI
GRILLED VENISON TENDERLOIN, WILD RICE, BLUEBERRY CHUTNEY
SEARED BISON BLOCK CUT STRIP, POLENTA, CORN CHILI SAUCE
2019 HONIG CABERNET SAUVIGNON, NAPA VALLEY, CA
2018 HONIG "BARTOLUCCI VINEYARD" CABERNET SAUVIGNON, ST. HELENA, CA

Fourth

CHOCOLATE RASPBERRY TARTE, VANILLA CREAM
TRENTADUE, "CHOCOLATE AMORE" PORT, CA



RSVP HERE