



PlumpJack Winery Dinner
Tuesday, September 16, 2014
6pm - Reception
6:30pm - Dinner

RECEPTION

Passed hors d'oeuvres
CADE Sauvignon Blanc, 2013, Napa Valley

COURSE ONE

GINGER LOBSTER DUMPLINGS
Starlight Gardens bok choy, sprouts, shishito peppers, bacon dashi
PlumpJack Chardonnay 2013, Napa Valley

COURSE TWO

MARWIN FARMS DUCK SAUSAGE FLATBREAD
figs, midnight moon cheese, candied onions, kale
PlumpJack Merlot, 2012, Napa Valley

COURSE THREE

BROCCOLI PAIN PERDU
Iberico ham, cured egg yolk, Cato Corners Farm mornay sauce, brioche
PlumpJack Syrah, 2012, Napa Valley

COURSE FOUR

ROASTED PORCHETTA
Rosedale Farms corn pudding, sungold tomatoes, local beans
CADE Howell Mountain Cabernet Sauvignon, 2010, Howell Mountain - Napa Valley

COURSE FIVE

VEAL ROAST BEEF
potato fondant, chanterelle mushrooms, sweet breads, glazed radishes, Gary's roasted garlic jus
PlumpJack Cabernet Sauvignon "McWilliams Oakville Estate", 2010/2011 comparison, Napa Valley

PETIT FOURS & MIGNARDISES

\$175 per person
(not including tax & gratuity)

Reservation Required
Call for more information - 860.566.8360

