

Quintessa Wine Dinner

Wednesday, March 29, 2017 at 7pm

Chilled Octopus
lemon oregano marinade, spring greek salad, grilled peach
2015 Illumination Napa Valley Sauvignon Blanc



Berkshire Pork Short Rib
asparagus duo, caramelized sunchoke soubise
2014 Flowers Sonoma Coast Pinot Noir



Duck, Duck, Goose
*duck rillettes, seared breast, brûléed foie gras, king trumpet mushroom,
blood orange-ginger foam*
Paired with 2014 Faust Cabernet Sauvignon



The Perfect Cut
sous vide ribeye cap, bone marrow butter, charred leek risotto cake, red verjus
2013 Quintessa Napa Valley Red Wine



Cheese Board
*cave aged krystal cheddar, local goats milk gouda, blackberry jam,
toasted pecan*
2014 Faust The Pact Cabernet Sauvignon

Finale: Coffee Chocolate Trifle
cookie crust, italian coffee custard, duck fat caramel, smoked sea salt