

PlumpJack and Cade
Wine Dinner

Thursday, May 25, 2017 at 7pm

Faroe Island Salmon Crudo
tomato cured melon, meyer lemon emulsion

Cade 2015 Sauvignon Blanc



Tempura Soft Shell Crabs
fennel jicama salad, shaved salsify, mâche

Plumpjack 2015 Chardonnay Reserve



Five Spice Seared Duck Breast
cherryake fried rice, cucumber kimchi

Plumpjack 2014 Merlot



Trio of Beef
bolognaise, sous vide tenderloin, braised short rib

Cade 2013 Estate Cabernet Sauvignon

Plumpjack 2014 Estate Cabernet Sauvignon

Odette 2013 Estate Cabernet Sauvignon



Cheese Course
smoked mozzarella, goat gouda, peppered d'affinois
local honey, seasonal jam

Plumpjack 2014 Syrah