

The Lakefront

FOUR-COURSE WINEMAKER DINNER

PRESENTED BY **PATINÉ**
CELLARS

1ST COURSE

2021 SANGIACOMO GREEN ACRES CHARDONNAY
DUCK RILLETTE WITH FIGS, PISTACHIOS,
CHICORY, & BLOOD ORANGE VINAIGRETTE

2ND COURSE

2018 SUN CHASE PINOT NOIR
GRILLED SPANISH OCTOPUS WITH SALSIFY &
PARSNIPS, BING CHERRY BEURRE ROUGE

3RD COURSE

2018 SOBERANES PINOT NOIR
ROASTED PHEASANT WITH CHANTERELLE
MUSHROOM RAGOUT, PUFF PASTRY

4TH COURSE

2018 GAP'S CROWN PINOT NOIR
BRAISED WAYGU SHORT RIB WITH ROASTED
SWEET POTATOES, CIPOLLINI ONIONS, PORT
DEMI-GLACE

FINAL COURSE

2021 EARNEST'S EYE CABERNET SAUVIGNON
ARTISAN CHEESE PLATE