

FINE WINE DINNER MENU

Amuse-Bouche

Tuna Crudo with Radish, Wasabi, and Citrus Vinaigrette
Schrambug Sparkling, courtesy of Pete and Lisa Janzen

First Course

House-Cured Salmon Astascaburras with Salted Duck Egg Yolk,
Walnut Pesto, Sea Beans, Yukon Gold Potatoes,
Homemade Cracker and Olive Oil
2018 Bonterra Rose

Second Course

Duck Breast Confit with Mustard Greens,
Quince Butter and Sorrel Crema
2016 Alexana Winery Estate Pinot Noir

Third Course

Grilled Filet, Black Truffle Demi, Jumbo Dayboat Diver Scallops,
Cipollini, Caper Relish, Broccolini on a Romesco Risotto
2016 Fortress Cabernet Sauvignon
2016 Joseph Phelps Cabernet

Cheese Course

Bleu Cheese, Cheddar, Gouda,
UMN Honey, and Savory Jam
2015 Stags' Leap Petit Sirah

Dessert Course

Depot Coffee Bar
Flourless Chocolate Cake
2015 Garzon Reserve Tannat

Fine Wine Dinner Sponsor

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