

WINE DINNER

1ST COURSE

Pan-Seared Duck Breast, Homemade Brioche Toast,
Blackberry & Rose Gastrique, Goat Cheese Medallion

- California Rosé 2024 Decoy
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2ND COURSE

Chilled Shrimp, Mango Purée, Cucumber, Papaya, Fresno
Chili, Cilantro

- 2023 Decoy Limited Sonoma Coast Chardonnay
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3RD COURSE

Grilled Lamb Chop, Rhubarb Applesauce, Vanilla Roasted
Shallots, Pistachio Crumble

- 2022 Decoy Limited Alexander Valley Red Blend
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4TH COURSE

Grilled & Sliced Ribeye, Smoked Bleu Cheese Fondue, Bacon
Wrapped Asparagus, Herb-Poached Potatoes, Crispy Onion

- 2022 Decoy Limited Alexander Valley Cabernet Sauvignon
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DESSERT

Lagomarsino's Assorted Chocolates