



## **Kenwood Wine Dinner**

**Friday, April 6th**

Reception at 6:30 PM. Dinner at 7:00 PM.

Reception:

### **Kenwood Vineyards, Sauvignon Blanc, Sonoma County, '16**

Assorted Amuse Bouche: Goat Cheese Stuffed Shishito Peppers, Sweet Pea Shooter w/ Creme Fraiche, Mint and EVOO, Crispy Pork Belly Laquered in a Soy Caramel Served on Wakame Salad with Wasabi Tendril and Crispy Shaved Wonton, Peking Duck on Sesame Crisped Sweet Potato with Plum Jam and Spring Onion

First Course:

### **Kenwood, Six Ridges, Chardonnay, Russian River Valley, '16**

Spring Panzanella Salad of Chef's Focaccia Bread Croutons, Watermelon Radish, Fire Roasted Yellow Pepper, Asparagus, and Green Garlic, tossed in a White Balsamic, Agave, and Citrus Vinaigrette, topped with Fresh Basil and Parmesan Cheese

Second Course:

### **Kenwood, Jack London, Merlot, Sonoma Mountain, '11 Kenwood, Pinot Noir, Russian River Valley, '15**

Cumin, Coriander, and Rosemary Roasted Boneless Leg of Lamb, served on a Balsamic Grilled Sweet Potato Hash of Shallots and Shaved Brussel Sprouts, drizzled w/ Spanish Orange Blossom Honey, Pickled Onions, and Cilantro

Third Course:

### **Kenwood, Cabernet Sauvignon, Sonoma County, '13**

*\* Pennsylvania Exclusive \**

Fire Grilled Jubilee Hilltop Farms Filet Mignon, served on a Pink Peppercorn and Asiago Polenta, Topped with a Rustic Saute of Fiddlehead Ferns and Shiitake Mushrooms, Finished with a Fig Demi-Glaze

Dessert Course:

Hummingbird Cake: Pecan, Banana and Pineapple Batter, Cream Cheese Icing,  
German Ice Wine Sorbet  
Premium Coffee, Decaf Coffee, and Tea

**\$89 per person**  
(price does not include tax & tip)