

DUCKHORN®

WINE DINNER

AUGUST

22

Guest Speaker

IAN MERRISS

Duckhorn NE District Manager

I

RECEPTION HOUR

Fruit & Cheese Board

DECOY CALIFORNIA BRUT SPARKLING WINE

II

Watermelon Salad

seedless watermelon, feta, Marcona almonds, micro greens,

Champagne vinaigrette

DECOY LIMITED CALIFORNIA SPARKLING BRUT ROSÉ

III

Tuna Tartare

pickled avocado, local cucumber, dill oil, ponzu

DECOY MIGRATION SONOMA COAST PINOT NOIR 2021

IV

Stonington Day Boat Scallops

creamed bok choy, ginger aromatic sauce

DUCKHORN NORTH COAST SAUVIGNON BLANC 2023

V

Sliced NY Prime Strip Steak

baby heirloom carrots, organic baby spinach, Cabernet shallot jus

DUCKHORN NAPA CABERNET SAUVIGNON 2021

VI

Pineapple Carpaccio

lime sorbet, candied cilantro, black pepper syrup

Chef de Cuisine: **STEVEN WOLF**

Chef de Cuisine: **JOSÉ CHAVEZ**



SLOCUM & SONS
FINE WINES & SPIRITS


Mill on the River
RESTAURANT

MANCHESTER
Wine
AND LIQUORS