

RELIC

WINE DINNER



PASSED APPETIZERS

Miniature Waters Crab Cake
Lemon-Chive Aioli, Arugula, Citrus Oil

Brie Nachos
Citrus-Fennel Compote, Tortilla Crisp

2015 "The Sage" Chardonnay

ENTREES

Roasted Quail Breast
Fried Avocado, Raspberry-Pecan Vinaigrette, Roasted Red
Peppers, Baby Lettuce

2014 Kashaya Pinot Noir

Duck Confit
Sage Scented Waffle, Blackberry-Bourbon Jam, Savory Crème
Anglaise

2015 Archive Cabernet Sauvignon

Grilled Tenderloin
Spring Onion-Gruyere Risotto, Braised Wild Mushrooms, Baby
Arugula, Rosemary Demi-Glace

2012 Artefact Cabernet Sauvignon

DESSERT

Assorted Sheep Milk Cheese
Boysenberry Gelee, Espresso Honey, Lahvosh

2014 Ritual Red Wine