

III FORKS

SOMM V SOMM WINE DINNER

PRESENTING WINES FROM DUCKHORN & GALLO

DUCKHORN. GALLO
PORTFOLIO

BEGINNINGS

Steak Tartare*

BEEF TENDERLOIN, CAPERS, SHALLOT, DIJON, SWEET BASIL,
GRILLED BAGUETTE, PARMESAN CRISP

paired with

Duckhorn Merlot

2022 The Language of Yes, Cuvée Sinso Red, Central Coast, California

I

Seared Diver Scallops

PARSNIP PUREE, CALABRIAN CHILIS, MICRO ARUGULA

paired with

Duckhorn Sauvignon Blanc

Rombauer 2023 Chardonnay, Carneros

II

Vichyssoise Soup

CHILLED POTATO LEEK SOUP, TOASTED PROSCIUTTO, CRISPY BRIOCHE

paired with

Migration Chardonnay

Whitehaven Windward Sauvignon Blanc 2022 Marlborough, NZ

III

Seared Delmonico Ribeye

TRUFFLED MUSHROOM FRICASSEE, CABERNET BEURRE ROUGE

paired with

Duckhorn Three Palms Merlot

2022 Orin Swift "Papillion" Bordeaux Blend Napa Valley, CA

DESSERT

Vanilla Poached Pear

MARSCAPONE MOUSSE, PASSIONFRUIT PUREE

*Notice: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain conditions. Please direct any food allergy concerns to the manager prior to placing your order.