



**Welcome to our Passion for Pinot Wine Dinner**  
September 26, 2019

**Amuse-Bouche Board**

Truffled Pecorino, Gorgonzola Dolce, Le Cabrie Cheese, Strawberry Jam,  
Crostini

*2018 Domaine Joseph Cattin Pinot Blanc, Alsace FR*

**Sea and Garden**

Smoked Octopus, Celery Root Purée, Marinated Yellow Cherry Tomato,  
Pearl Onions, Charred Tomato Coulis, Watercress

*2018 Kurtatsch Pinot Grigio, Alto Adige, IT*

**Duck Trio**

Duck Confit, Duck Liver Mousse, Goji Berry Jam, Duck Rillettes, with  
Grilled Baguette Bread

*2018 Domaine Joseph Cattin Pinot Noir, Alsace, FR*

**New Zealand Lamb**

Roasted Lamb Loin, Sunflower Shoots, White Beech Mushrooms,  
Cardamom Sweet Potato Purée, Baby Carrot, Black Radish, Smoked  
Espelette Oil

*2015 Rose Rock Pinot Noir, Willamette Valley, OR*

**Dessert**

Bitter Sweet Chocolate "Bûche", Brûléed Figs, Pistachio Gelato, Spiced  
Cinnamon Toast, Chocolate Pop Rocks

\$80 per person. Please call (828) 696-9094 for reservations