



Jlohr Dinner / October 28, 2016

Sauvignon Blanc

*Sautéed Shrimp served over handmade linguine, shaved fennel
and roasted peppers in a champagne cream sauce*

Chardonnay

*Arugula salad with preserved apricot, walnut crusted goat cheese,
tossed with honey ginger vinaigrette*

Pinot Noir

*Pan Seared Duck with roasted root vegetables, toasted pumpkin seeds
with an Amarena cherry glaze*

Cabernet Sauvignon

*Roasted Venison over potato gratin, parsnip puree
and a Cabernet reduction*

Reisling

*Rose water poached pear, shortbread cookie, cardamom ice cream
and toasted hazelnut brittle*