

California Wine

LANIER ISLANDS RESORT DINNER EVENT

AMUSE - BOUCHE

DUCK PROSCIUTTO WRAPPED DATE

Paired with Sparkling Wine

Duck prosciutto wrapped date with fig balsamic jam

ENTRÉES

GNOCCHI

Paired with Chardonnay

Brown butter gnocchi with carbonara and shaved truffle

MISO SEA BASS

Paired with Merlot

Miso sea bass in lemongrass sake broth, with black rice and bok choy

LAMB & NDUJA RAVIOLI

Paired with Cabernet

Lamb and Nduja ravioli in red wine sugo with crispy leeks

BRAISED SHORT RIB

Paired with Cabernet

Braised short rib with king oyster mushrooms, black garlic mousse,
in a phyllo cannelloni, and topped with orange zest
and almond gremolata

DESSERT

POACHED PEAR

Paired with Port

Red wine poached pear with vanilla salted caramel sauce on a crispy
bird's nest with caramelized hazelnuts

DUCKHORN®
VINEYARDS

All wine pairings are presented by Duckhorn Vineyards

*Join us for our next Course and Courses dinner on Saturday,
August 15, featuring European Wines.*