



TREFETHEN WINE DINNER

January 29th, 2019

reception—

HAMACHI CRUDO

hearts of palm, horseradish & pear

KING CRAB TARTLETTE

avocado, habanero & meyer lemon ash

2017 TREFETHEN RIESLING — MAGNUM

first course—

ACORN SQUASH CANNELLONI

*buttermilk ricotta, apple cider emulsion,
Trefethen walnuts & Perigord truffle*

1991 TREFETHEN CHARDONNAY — MAGNUM

2016 TREFETHEN CHARDONNAY

second course—

LACQUERED ROHAN DUCK BREAST

*duck confit potato, fennel fondue,
black current jus & juniper oil*

2010 TREFETHEN MERLOT

2015 TREFETHEN MERLOT

main course—

SMOKED & BRAISED BEEF SHORTRIB

*roasted salsify with sage and brown butter,
hen of the woods mushrooms*

1999 TREFETHEN CABERNET SAUVIGNON — MAGNUM

2015 TREFETHEN CABERNET SAUVIGNON

2014 'HALO' CABERNET SAUVIGNON

Dessert—

HONEY YOGURT MOUSSE

*rosemary, bitter orange, Riesling
sorbet, estate olive oil*

2016 TREFETHEN LATE HARVEST RIESLING

