



## **J. Lohr Wine Dinner**

### **Alaskan King Crab Salad**

**pickled cucumber | mint | radish**

*2022 J. Lohr Estates Flume Crossing Sauvignon Blanc*

### **Charcuterie Board**

**cured meats | chicken liver pate | marinated olives**

*2021 J. Lohr Estates Wildflower Valdiguie*

### **Seared Duck Breast**

**wood oven roasted carrots | farro | Madeira jus**

*2020 J. Lohr Pure Paso Proprietary Red Wine*

### **Grilled NY Strip**

**smoked potato, charred onion, cognac peppercorn sauce**

*2018 J. Lohr Carol's Vineyard Cabernet Sauvignon*

### **Pistachio Sponge Cake**

**green apple sorbet**

*2021 J. Lohr Late Harvest White Riesling*