



PLUMPJACK

CAFE

PLUMPJACK FAMILY WINEMAKER DINNER

DECEMBER 2, 2017

WINEMAKER: DANIELLE CYROT, CADE ESTATE WINERY

Fondue Amuse

House Sourdough, Bosc Pear, Broccolini
cade Sauvignon Blanc (Napa Valley) 2016

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Dungeness Crab Salad

Wild Mushrooms, Applewood Bacon, Braeburn Apples, Frisee, Lemon Vinaigrette
PlumpJack Chardonnay "Reserve" (Napa Valley) 2015

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Durham Ranch Beef Tenderloin

Robuchon Potatoes, Winter Root Vegetables, Shaved Truffle,
Cabernet Demi-Glace, Sauce Bavaoise
cade Cabernet Sauvignon (Napa Valley) 2014

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Good Night Treats

PlumpJack Chocolate Truffles
PlumpJack Granola Package

PRICE: \$150 INCLUSIVE OF TAX & SERVICE CHARGE

EXECUTIVE CHEF JACK CONNELL CHEF DE CUISINE SHAWN ARNEY SOUS CHEF NICK MORESI & KITCHEN TEAM

1920 SQUAW VALLEY RD, OLYMPIC VALLEY, CA 530.583.1578 PLUMPJACKCAFE.COM