



*Goldschmidt
Vineyards*

Tuesday, September 5th 6:30 P.M.

\$95 Per Person

Does not include Tax or Gratuity

Featuring Jay Hutcheson

FIRST COURSE

SOFT SHELL CRAB

WAKAME SALAD, MANGO EMULSION, JALAPENO AIOLI

FOREFATHERS, SAUVIGNON BLANC, MARLBOROUGH NZ, 2022

SECOND COURSE

STUFFED HATCH CHILE

SHRIMP, CHORIZO, MASA, HATCH CHILI CREAM

SINGING TREE, CHARDONNAY, RUSSIAN RIVER VALLEY, 2021

THIRD COURSE

ROASTED PORK POZOLE VERDE

HATCH, TOMATILLO, HOMINY, OKRA

CHELSEA GOLDSCHMIDT, MERLOT, GUIDESTONE RISE, ALEXANDER VALLEY, 2021

FOURTH COURSE

BISON FILET

WILD MUSHROOM, FINGERLING POTATOES, DARK CHOCOLATE DEMI

GOLDSCHMIDT VINEYARDS, GAME RANCH CABERNET, OAKVILLE, 2019

FIFTH COURSE

BROWNIE

DARK CHOCOLATE FUDGE, RASPBERRY CREAM CHEESE, DRUNKEN BERRIES

FIDELITY, ZINFANDEL, RAILYARD VINEYARD, ALEXANDER VALLEY, 2021

CHEF JUSTIN CREEL