

Valentine's Wine Dinner

WITH DUMAS STATION WINERY

\$110 per person

1ST COURSE

Dumas Station Cow Catcher White Wine Blend

(Sauvignon Blanc & Semillon 2020)

GOAT CHEESE SOUFFLE

Lavender & fennel goat cheese, parma ham crisp
honey white wine gastrique, and arugula

2ND COURSE

Dumas Station Syrah (2016)

DUCK TWO WAYS

Smoked duck breast atop a roulade of orange rosemary duck confit,
Served with a huckleberry and syrah coulis

3RD COURSE

Dumas Station Cabernet Franc (2017)

BRAISED BEEF SHORT RIBS

Beef short ribs with grilled herbed polenta
Garnished with a cabernet demi glace, and wild baby carrots

4TH COURSE

Dumas Station Merlot (2018)

MILK CHOCOLATE SPONGE CAKE

Sponge cake served with a toffee ice cream,
cherry merlot sauce and almond brittle



LOVE
BBR