

the WINDLASS



Welcome TO OUR Five Course Wine Pairing Dinner

November 15, 2017
Begins at 7pm

\$95

PER PERSON

(TAX & GRATUITY NOT INCLUDED)

DUCKHORN®
VINEYARDS

First Course

STUFFED SHRIMP & GRILLED OCTOPUS

served over grilled pineapple chutney

Duckhorn Napa Sauvignon Blanc

Salad

CARAMELIZED PEACH SALAD

*with pecans, goat cheese, dried cranberries
and a honey maple vinaigrette*

Second Course

CHILEAN SEA BASS

*served over saffron risotto topped
with a chardonnay lobster butter sauce*

Duckhorn Napa Chardonnay

Third Course

PAN-SEARED DUCK BREAST

served with fresh berry Pinot Noir reduction

Migration Pinot Noir

Fourth Course

GRILLED FILET MIGNON

*served in a wild mushroom demi glaze
and garlic mashed potatoes*

Duckhorn Napa Merlot

Fifth Course

LATE HARVEST INFUSED

PASSION FRUIT MOUSSE

*sheathed in a chocolate dome
with a caramelized peach*

Duckhorn Late Harvest Sauvignon Blanc

Due to the exclusive nature of this event, seating is extremely limited

Please call **973.663.3190** to book your reservation

45 NOLANS POINT PARK ROAD | LAKE HOPTCONG NJ 07849 | WWW.THEWINDLASS.COM

PLEASE DRINK RESPONSIBLY 10/2016