



Harmony Cellars' Winemaker Dinner Menu

Saturday, February 10, 2018

7 o'clock in the evening

First Course

Orange Coriander Cured Lox on Rye Crostini
Guajillo Creme Fraiche & Micro Cilantro
Chardonnay, 2016

Second Course

Braised Oxtail Ragout
Creamy Mascarpone Polenta with Shaved Parmesan
Sangiovese, 2015

Third Course

Apple Fennel Prime Beef Sausage & Grain Mustard Spaetzle
Braised Red Cabbage & Creamed Leek Sauce
Petite Sirah, 2015

Fourth Course

Duroc Pork Porchetta & Rosemary Duck Fat Potatoes
Garlic Rapini & Pork Jus
Merlot, 2015

Dessert Course

Honey Soaked Genoise with Almond Lemongrass Brittle
Riesling Poached Pears & Ginger Chantilly
White Riesling, 2016

Reservations Required. \$85/club. \$95/non-club.

menu and wines subject to change