

HARMONY CELLARS

HOLIDAY DINNER in the WINERY

SATURDAY, DEC 2ND, 2023

Menu by Chef John McDevitt of



~PLATED HORS D'OEUVRES~

CALIFORNIA ALMOND CRUSTED CHEVRE CAKE
cranberry coulis

JUMBO SHRIMP COCKTAIL
chipotle cocktail sauce, fresh lemon

GRILLED TRI-TIP CROSTINI
arugula, bleu cheese, crisp shallot

~SOUP COURSE~

HUBBARD SQUASH SOUP
spiced and toasted pumpkin seeds, pomegranate gastrique, fried sage

~APPETIZER COURSE~

DUCK & WILD MUSHROOM MOUSSE TARTE
duck breast & confit, mushroom & leek mousse, red wine glaze, micro greens

~ENTRÉE COURSE~

BISON SHORT RIBS AND RACK OF LAMB
roasted garlic mashed potatoes, sauteed spinach, beurre rouge, mint chimichurri

~DESSERT COURSE~

CHOCOLATE ESPRESSO MOUSSE
raspberry parfait

Five courses + wine: \$189/club, \$204/non club.

Reservations at HarmonyCellars.com

Wine pairings for each course TBD