



BRADDOCK'S



DELOACH WINE PAIRING DINNER

TUESDAY, SEPTEMBER 17:

**SEARED SCALLOPS—PEA PURÉE—PANCETTA—QUAIL EGG
WITH DELOACH HERITAGE RESERVE CHARDONNAY**

**HOUSEMADE SQUID INK PASTA—SHRIMP—CALABRIAN
CHILI & BLISTERED CHERRY TOMATO SAUCE
WITH DELOACH ORGANIC MENDOCINO CHARDONNAY**

**DUCK TWO WAYS: SMOKED DUCK BREAST—DUCK LEG
CONFIT—CHERRY GASTRIQUE—COUSCOUS
WITH DELOACH ORGANIC MENDOCINO PINOT NOIR**

**FILET MIGNON—HERBED BUTTER—FONDANT POTATOES—
ASPARAGUS
WITH DELOACH ORGANIC MENDOCINO CABERNET
SAUVIGNON**

**CHOCOLATE MOUSSE—BLACKBERRY JASMINE TEA
INFUSED WHIPPED CREAM—BLACKBERRIES
WITH DELOACH HERITAGE RESERVE ZINFANDEL**