



PENFOLDS WINE DINNER

\$300

COURSE 1

PULPO A LA PLANCHA | HAZELNUT ROMESCO | PATATAS BRAVAS

2019 BIN 311 CHARDONNAY

COURSE 2

SMOKED LIBERTY DUCK BREAST | DUCK LEG ROULADE | DUCK LIVER MOUSSE | APPLE HILL RANCH PEACH CHUTNEY

2018 BIN 389 & 2019 BIN 600 CABERNET SHIRAZ

COURSE 3

AUSTRALIAN LAMB VS CALIFORNIA LAMB

2019 BIN 407 CABERNET VS 2019 BIN 704 CABERNET

COURSE 4

FOIE GRAS CHEESECAKE | HAZELNUT PRALINE | APPLE HILL RANCH FIG

GRANDFATHER 20 YEAR RARE TAWNY PORT

DATE:

8/21/22

CHEF:

Jason Custer
