



# WALT WINE DINNER

\$125

## COURSE 1

MARIN FRENCH CHEESE COMPANY CAMEMBERT | SPICED HONEY | HOUSE BAGUETTE

*2018 WALT SONOMA COAST CHARDONNAY*

## COURSE 2

SEARED DUCK LIVER TORCHON | BRIOCHE | CHERRY MOSTARDA

*2019 WALT BLUE JAY ANDERSON VALLEY PINOT NOIR*

## COURSE 3

SEARED DUCK BREAST | CONFIT DUCK LEG | MACHE | RHUBARB | STRAWBERRY PINOT DEMI

*2019 WALT STA. RITA HILLS PINOT NOIR & 2018 CLOS PEPE PINOT NOIR*

## COURSE 4

CHOCOLATE BEET CAKE | BLACKBERRY | CHANTILLY

*2020 BACA "DOUBLE DUTCH" PASO ROBLES ZINFANDEL*

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DATE:

5/15/22

CHEF:

*Jason Custer*

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