



TRINCHERO FAMILY ESTATES

WEDNESDAY APRIL 12th 2023

Welcome Bubbles

Maison Antech, Crémant De Limoux, Cuvée Française, Languedoc, France

**Prosciutto Wrapped Poached Asparagus | Aged Sherry Vinaigrette, Shaved Pecorino
*Three Pears, Pinot Grigio California (2021)***

**Shrimp Spring Roll | Napa Cabbage, Carrots, Mung Bean Sprouts, Peanut Sauce
*Joel Gott, Grüner Veltliner Columbia Gorge (2018)***

**Baked Artichoke Hearts | Bacon, Hot Red Pepper Jam
*Joel Gott, Pinot Noir California (2021)***

**Duck Confit | Ratatouille, Dark Cherry Glaze, Parsnip Profiteroles
*Neyers Vineyards, Sage Canyon Red Wine California (2020)***

**Artisanal Cheese | Preserves, Cornichons, Crackers
*Shatter, Côtes Catalanes Grenache, France (2021)***

\$75 per person (plus tax & gratuity) and it begins with Champagne on the historic covered & heated patio at 6pm

Tickets must be purchased in advance and are non-refundable. Tickets may be transferred for the date of the event only.

Wines and menu subject to change based on availability.

Please review the menu before reserving a table, menu modifications will not be possible. Link below or call (828) 696 2001 for reservations

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