



and

Caribbean Wine Club

are proud to present our

First Wine Pairing Dinner of 2018

featuring the wines of

White Rock Vineyards

Gundlach Bundschu

DuMol

First Course

Sautéed Bay Scallop Salad

Josephine's micro arugula, mango, honey-ginger citronette
Gundlach Bundschu Gewurtztraminer, Sonoma Coast, 2016

Second Course

Lump Crab Ravioli

fresh herb beurre blanc

White Rock Vineyards Chardonnay, Napa Valley, 2014

Third Course

Crispy Duck Breast

mushroom ragout, French green lentils, thyme-plum sauce

Gundlach Bundschu Pinot Noir, Sonoma Coast, 2014

Fourth Course

Braised Beef Short Rib

roasted garlic & celery root purée, red wine reduction, crispy shallots

White Rock Vineyards Claret, Napa Valley, 2013

Dessert

Chocolate & Cheese ~ *served family style*

assorted barks, brittles, truffles, cheeses & accouterments

DuMol Syrah, Napa Valley, 2014

\$125 per person + gratuity