



FLINT KNOLL

Wine Dinner

Hosted by Aaron Michaelis, Owner of Flint Knoll Winery

FIRST COURSE

ROASTED CAULIFLOWER SOUP

Cream of Roasted Cauliflower, White Truffle Oil

Sauvignon Blanc, Flint Knoll, Napa Valley, CA, 2023

SECOND COURSE

DUCK RAVIOLI

Braised Duck Leg, Duck Fat Jus, Microgreens

Merlot, "Noble Right," Flint Knoll, Spring Mountain & Oak Knoll, CA, 2022

THIRD COURSE

PISTACHIO CRUSTED LAMB LOLLIPOP

Braised Purple Cabbage, Lamb Jus

Cabernet Sauvignon, "Royal Appointment," Flint Knoll, Stags Leap & Calistoga, CA, 2022

FOURTH COURSE

CHILEAN SEABASS

Broccolini, Pearl Onion, Potato Purée, Truffle Vinaigrette

Cabernet Sauvignon, "Spring Mountain," Flint Knoll, Spring Mountain, CA, 2022

FIFTH COURSE

GOAT CHEESE SOUFFLÉ

Classic Soufflé, Raspberry Sauce

Cabernet Sauvignon, "Marquess," Flint Knoll, Pritchard Hill, CA, 2022

GENERAL MANAGER SARAH LEAMER | EXECUTIVE CHEF JULIO JUAREZ