

Trefethen

Family Vineyards

~ APRIL 18, 2018 ~

FIRST

local asparagus wrapped in prosciutto, fresh cracked black pepper, Cappezzana first press extra virgin olive oil.

2016 Trefethen Dry Riesling
nose of jasmine and orange, acidic yet
balanced minerality

SECOND

SALAD NICOISE

house preserved tuna, pickled green beans, kalamata olive, tomato, egg, yukon golds, champagne vinaigrette

2016 Trefethen Chardonnay
unoaked, green apple, full body, honeysuckle

THIRD

WOOD FIRED RACK OF LAMB

tzatziki, eggplant relish, feta, crispy pita

2015 Trefethen "Double T" Bordeaux Blend
floral, big red structure, black pepper,
notes of blackberry

FOURTH

SMOKED "PASTRAMI" BEEF TENDERLOIN MEDALLIONS

wood fired ramps, hasselback potato, red wine jus

2015 Trefethen Cabernet Sauvignon
notes of bayleaf, coffee, chocolate,
velvety red cherry

FIFTH

WOOD FIRED GRILLED PEARS

brandy whipped cream, streusel crumble

2013 Trefethen Late Harvest Riesling
very apricot forward, rose on the nose,
deep honey full bodied sweetness


ignite
wood fire grill