



An evening with Frank and Julie Husic
OF HUSIC VINEYARDS

Thursday April 20th, 2017 | 7pm - 10pm

\$150 PER TICKET not including tax and gratuity

RECEPTION COURSE

*Assorted cheese and dried fruit served with
Palm Terrace Rose of Pinot Noir 2013*

1ST COURSE

*Salmon Meatball, Verbena Beurre Blanc, Local Arugula Puree,
Crispy Capers served with Husic Vineyards Chardonnay 2013*

2ND COURSE

*Mallard Prosciutto, Local Pea Shoots, Sunflower Sprouts, Pomegranate,
Garlic and Pancetta Vinaigrette served with
Husic Vineyards Pinot Noir 2013*

3RD COURSE

*Bone Marrow And Waffles, Black cherry Chutney
served with Palm Terrace Cabernet Sauvignon 2013*

5TH COURSE

*Ancho-Coffee braised Short Rib, Rutabaga and Blue Cheese Puree,
Pickled Shallots served with
Husic Vineyards Cabernet Sauvignon 2009*

DESSERT COURSE

*Vanilla Bean Panna Cotta, Dark Chocolate Tuile, Apricot Gelee,
Prickly Pear Coulis served with
Husic Vineyards Late Harvest Semillon 2013*

