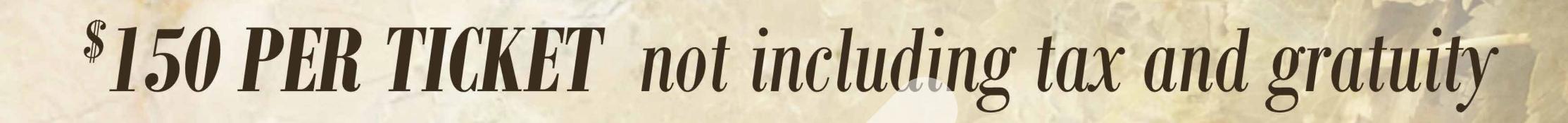
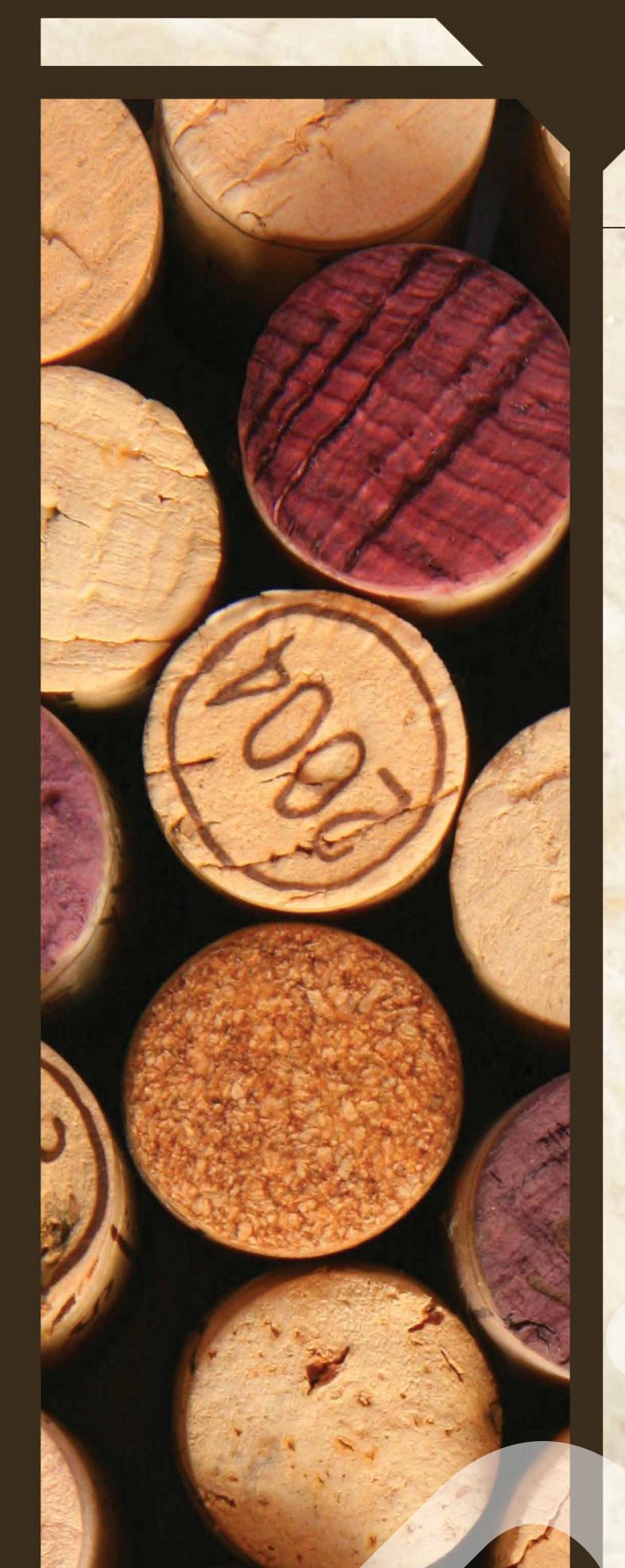


## An evening with Frank and Julie Husic

# OF HUSIC VINEYARDS

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





#### 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