

Husic Vineyards

Wine Dinner

Saturday May 19, 2018

7:00pm ↪ Reception

Hors d'oeuvres

Dinner

First Course

Salmon Crudo

Radish, Fennel Pollen, Avocado

Husic Napa Chardonnay

Second Course

Warm Duck confit Salad

Frisee, Haricot vert, fresh cherries

Walnut Sherry vinaigrette

Husic Napa Pinot Noir

Third Course

Petit Filet

Rainbow Chard, Dueling Duchess, Black Garlic Demi

Husic Napa Cabernet Sauvignon

Dessert Course

Rhubarb Custard

Sweet cookie crumb, Strawberry crème anglaise

Husic Late Harvest Semillon

Freshly Brewed Coffee or Hot Tea

↪ 85 pp

Please RSVP to 609 466 2646