

# PARKSHORE *Grill*

PlumpJack Wineries Dinner  
August 23rd, 2017  
6:30pm

"Wine as a condiment"

## RECEPTION

Buttered Poached Gulf Shrimp, Horseradish, Citrus Cocktail  
Lump Crab Salad Spoons, Mango, Avocado  
Cade, Sauvignon Blanc, Napa Valley

1<sup>ST</sup>

American Red Snapper  
Mussels Bouillabaisse, Toasted Sourdough Aioli, Chervil  
PlumpJack, Chardonnay, Napa Valley

2<sup>ND</sup>

Molasses Coffee Cured Duck Breast  
Berbere Confit Leg, Bok Choi, French Green Lentils  
Adaptation, Cabernet Sauvignon, Napa Valley

3<sup>RD</sup>

Grilled Eye of Ribeye  
Truffle Potato Puree, Smoked Bacon Caramelized Onion Jam  
Cade, Cabernet Sauvignon, Howell Mountain

4<sup>TH</sup>

Cheese Plate  
Triple Cream, Smoked Blue, Aged Gouda  
PlumpJack, Estate Cabernet Sauvignon, Oakville

\$125 per person + tax & gratuity

Executive Chef  
Tyson Grant