

Kerr Cellars Wine Dinner

Friday, October 17, 2025
\$199 per person (plus tax and service charge)

APPETIZERS - PASSED

Coconut and Avocado Arancini

Coconut sticky rice, Avocado, Lobster Bisque Romesco

2024 NAPA SAUVIGNON BLANC

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FIRST COURSE

Plum and Berries

Plum, Rosemary Cured Blackberry, Asparagus, Kale, Szechuan Peppercorn Vinaigrette

2023 SILVER EAGLE VINEYARD PINOT NOIR

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SECOND COURSE

Mushroom and Pork Tart

Slow Braised, Rum, Raisin, Truffle, Confit Garlic and Peanut, Cherry Balsamic Glaze

2017 RESERVE RED

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THIRD COURSE

Roasted Tenderloin and Roots

Tenderloin, Brown Butter Yukon Gold Mash, Carrot Coulis, Turnip, Radish, Braised Salsify, Red Wine Demi

2021 WAPPO VINEYARD CABERNET SAUVIGNON

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DESSERT

Apple and Citrus Gateau

Granny Smith, Citrus Compote, Honey Cured Apricot, Carmelized Chocolate Ganache, Citrus Honey Sponge

2021 RUED VINEYARD CHARDONNAY

**Please notify us of any food allergies. Food items are cooked to order or served raw.
Consuming raw or undercooked meat, seafood or eggs may increase your risk of foodborne illness.*