

TODD JURICH'S **bistro**

WELCOMES WINEMAKER NICOLE ABIOUNESS

to our

ABIOUNESS



WINE DINNER

Friday, July 8 2016

RECEPTION

backfin crab fritters / sauce louie
deviled farm eggs / summer truffles & chives
warm local & wild mushroom bruschetta / whipped burrata
2015 Rosé

GRILLED WILD CAUGHT SALMON FILET

creamed succotash / smoked pork belly / pickled watermelon preserves
2013 10 Rows Pinot Noir

PAN CRISPY MOULARD DUCK SCHNITZEL

pumpnickel sauce / bourbon-brown sugar peaches
2012 Pommard Clone Pinot Noir / 2012 Stanley Ranch Pinot Noir

BIANCA'S OVER-THE-TOP SUMMER BLACKBERRY COBBLER

sambuca-black pepper ice cream
2013 Eaglepoint Ranch Sangiovese

\$65.00 per person, non-inclusive of tax or gratuity