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# BOURBONS 72

*premier pairings*

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PRIX FIXE | MAY 14, 2024 | 4-COURSES

WELCOME  
| DECOY BRUT |

## FIRST COURSE

*SPANISH OCTOPUS: broiled citronette marinated Spanish octopus, sweet heat pickled red Fresno chilis, ripe orange supreme, fresh micro cilantro*

| PAIRING: DUCKHORN SAUVIGNON BLANC |

## SECOND COURSE

*DUCK CONFIT EN CROUTE: slow herb-braised duck confit, rich herb duck gravy, roasted celery and onion, buttery puff pastry*

| PAIRING: GOLDENEYE PINOT NOIR |

## INTERMEZZO

*compressed crisp seedless watermelon, English cucumber, North Germany dairy gruyere cheese, honey lemon yogurt, fresh mint*

## ENTRÉE COURSE

*SOUS VIDE FLAT IRON: grilled garlic herb sous vide flat iron, snow crab with buttery lemon garlic herb sauce*

| PAIRING: DUCKHORN VINEYARDS CABERNET |

## DESSERT

*TRUFFLE TRIO: flourless chocolate torte, New York cheesecake, traditional carrot cake*

| PAIRING: TAYLOR FLADGATE 2018 |

*tell us how we're doing*

Scan the QR code to take a brief survey and tell us about your experience. We'd love to know if there is anything we can do better!

