

Dinner on the Bridge

NOVEMBER 30TH WINE DINNER - J LOHR

BAKED ORANGE FLOUR BRIE

LIGHTLY GRILLED BRIE, WRAPPED IN PUFF PASTRY

AND SERVED WITH SLICED BAGUETTE

WINE: 2021 RIVERSTONE CHARDONNAY

GRILLED VEGETABLE SALAD WITH POMEGRANATE DRESSING

WINE: 2022 WILDFLOWER VALDIGUIE

SMOKED DUCK LEG AND THIGH

WITH HARICOT VERTS, MUSHROOM RICE, CRÈME FRAICHE AND CHIVES

WINE: 2020 7 OAKS CABERNET SAUVIGNON

STONE FRUIT AND HONEYCOMB DONUT BREAD PUDDING

WINE: 2021 LATE HARVEST RIESLING