



50th Anniversary Trefethen Family

Vineyards Wine Dinner

March 28, 2018 at 6:30 pm



Tray-Passed Appetizers



Crab Cakes

Ahi Tuna Tartar

Baby Vegetables Stuffed
with Mini Ratatouille

2016 Estate Dry Riesling

1st Course

Seabass Feuilleté with Spinach
and Seven Herbs Sauce

2015 Harmony Chardonnay

2nd Course

Braised Short Rib Ravioli with a
Trefethen Cabernet Reduction with Truffles,
Cremeni and Chanterelle Mushrooms

2014 Estate Cabernet Sauvignon

3rd Course

Lamb Medallion with Homemade
Merguez Sausage, wrapped in Cabbage,
Crispy Pommes Anna with a
Blueberry Grand Veneur Sauce

2006 Estate Cabernet Sauvignon

4th Course

Cuistot Peach Cobbler
Inspired by Paul Bocuse

2013 Late Harvest Riesling

The logo for Cuistot is written in a large, black, cursive script.

\$110 per person plus tax and gratuity