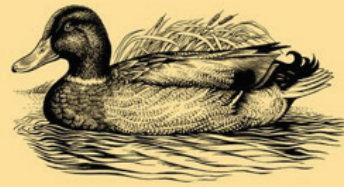


CANVASBACK
WASHINGTON STATE



DUCKHORN
VINEYARDS



&

winemaker DINNER

with a special welcome to Duckhorn winemaker Brian Rudin

CHANDLERS
PRIME STEAKS • FINE SEAFOOD

NOVEMBER 10, 2015

2014 Napa Valley Sauvignon Blanc
Passed Hors d'Oeuvres

Ahi wontons, crostini with tapenade & steak tartare

2013 Napa Valley Chardonnay
Classic Seafood Paella

with saffron broth, tiger prawns, mussels and clams.

2012 Goldeneye Anderson Valley Pinot Noir
Hawaiian Ahi Tuna

#1+ sashimi grade ahi tuna pan-seared rare,
served sliced on wasabi mashed potatoes with a sake,
soy, and ginger sauce with roasted garlic,
shiitake mushrooms and watercress salad.

Intermezzo
Sorbetto

2012 Napa Valley Merlot
Duck Two Ways

Seared duck breast and duck leg confit served
on a red cabbage and apple slaw with a port wine
reduction and mascarpone polenta.

2013 Canvasback Red Mountain Cabernet Sauvignon
American Kobe Center Cut Ribeye
served with potato, leek and fennel gratin
and wild morel mushrooms.

2011 Paraduxx
Artisan Cheese Plate
St Andre's triple cream and Spanish blue cheese
with figs, honey and cashews.