



-FIRST-

Cold Duck Salad with Endive

Paired with Cornell Vineyard 2018 Estate Cabernet Sauvignon

-SECOND-

Parmesan and Pesto Arancini
Crushed San Marzano Tomato Sauce

Paired with Cornell Vineyard Courtship Cabernet Sauvignon

-THIRD-

Amandine Salmon
Roasted Root Vegetables, Soy Hoisin Ginger Sauce

Paired with Cornell Vineyard 2017 Estate Cabernet Sauvignon

-FOURTH-

Beef Chateaubriand
Potatoes au Gratin

-DESSERT-

Peach Sorbet
Shortbread Cookie, Grilled Peach

Paired with Schramsberg Blanc De Blancs