**PAUL HOBBS WINE DINNER**

***Thursday, February 25th --- 36 guests max***

***Gathering…***

Canapes

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Amuse Bouche

*Welcome for the culinary brigade*

**Lucie 2016 Dutton Ranch Chardonnay**

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Albacore ‘Nduja Scotch Egg

*Frisee-herb salad, roasted fish demi-glace*

**Lucie 2016 Dutton Ranch Pinot Noir**

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Sonoma Valley Squab

*Spice seared breast, forest mushroom leg, vanilla bean poached cherries, blood orange supremes,*

*Tea infused pinot reduction*

**Bacio Divino 2018 Pazzo Sangiovese Blend**

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Cocoa Dusted Red Deer Venison

*Roasted chop, braised venison short rib stuffed rye charlotte, venison sausage pave with chive-panko persillade, plum glazed ruby beet with foie gras & truffle, slow backed celeriac, celeriac crème, brussels*

**Janzen 2016 Missouri Hopper Vineyard Cabernet Sauvignon**

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Black Cherry Mille-Feuille

*Caramelized puff pastry, tart cherry compote, whipped dark chocolate cremeux, honey walnut crumble*