

PEJU

Wine Dinner | Friday, September 30, 2022



Chilled Oysters
with watermelon and hibiscus

Rosé of Cabernet Franc



Crispy Potato Wrapped Striped Bass
rich apple puree, local sauté greens,
candied kumquats, and compressed spicy pear

North Coast Sauvignon Blanc, 2021



Terrine of Duck, Pork, and Fruit
caramelized figs, verjus reduction, frisee

Napa Valley Cabernet Franc, Vintage 2019



Stuffed Leg of Lamb
with pistachio, morels, and chanterelles, red and
yellow pepper harissa, saffron fried tomato,
fondant celery root, and mustard roasted
butternut squash

*Legacy Collection, Napa Valley
Cabernet Sauvignon, 2019*

*Cabernet Sauvignon Rutherford,
Napa Valley Reserve, 2015*



Citrus Olive Cake
honey-goat cheese ice cream, stewed peaches,
and ginger sauce

Limoncello Champagne Cocktail