

# BARROWS HOUSE & BOUCHAINE VINEYARDS

## Winemaker's Dinner

### FIRST COURSE

2015 Estate Chardonnay

Sous Vide Poached Egg with Tomato, Melon, and Apricot Sofrito

### SECOND COURSE

2015 Estate Pinot Noir

Oak Smoked Duck Breast Pastrami, Marinated Sweet Cherries, Pickled Fresno Chilies, Lemon Oil Frisee, Whipped Feta Cheese, Dorset Rising Italian Loaf Crostini

### THIRD COURSE

2016 Las Brisas Vineyard Riesling

Thai Style Boullabaisse with Marinated Shrimp, Mussels, Halibut

### FOURTH COURSE

2016 Las Madras Vineyard Syrah

Akaushi Beef Flank Marinated then Sous Vide for 48 Hours, Horseradish Cream, Wild Mushroom Ragu

### FIFTH COURSE

2014 Bouche d'Or, Late Harvest (Estate)

Sticky Sweet Potato Bundt Cake with Blueberry Tomatillo Jam, Chocolate Barn Vanilla Ice Cream

Reservation Required. Call 802-867-4455