

PARTNER WINE DINNER



CORK | FIRE KITCHEN + DANZA DEL SOL

RECEPTION KUSSHI OYSTER
Smoked Pear Cream, Honeydew Mignonette
NV Espumosa, Danza Del Sol, Temecula Valley, CA

**1ST
COURSE** ROASTED HEIRLOOM SQUASH
Burnt Honey Walnut, Lemon Espuma,
Goat's Curd, Rosehip
2018 Pinot Grigio, Danza Del Sol, Temecula Valley, CA

**2ND
COURSE** PACIFIC MACKEREL CRUDO
Vanilla Bean Carrot, Broken Apricot Vinaigrette,
Torched Tangerine, Escarole
2017 Viognier, Danza Del Sol, Temecula Valley, CA

**3RD
COURSE** CAST IRON DUCK
Dark Cherry Black Garlic Emulsion,
Spiced Beet Terrine, Mulled Fruit
2015 Meritage, Danza Del Sol, Temecula Valley, CA

**4TH
COURSE** COFFEE GLAZED VENISON
Coco Parsnip Cream, Pickled Berries,
Petite Turnip
2015 Petite Sirah, Danza Del Sol, Temecula Valley, CA

**5TH
COURSE** GUAVA PANNA COTTA
Torn Ginger Sponge, Elderflower Curd,
Crystalized Spring Bloom
2017 Gewurtztraminer, Danza Del Sol, Temecula Valley, CA

