



Stags' Leap

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Gourmet Wine Dinner

with Eric Caspers Food & Wine Scholarship Presentations

Wykagyl Country Club

November 7, 2013

Smoked Breast of Duck

with Eggplant Caviar, Mâche, Raisin-Walnut Crisp
and Pomegranate Vinaigrette
Chardonnay, Stags' Leap, Napa Valley 2012

Miso Black Cod

with Parsnip Fian and Sweet Pea Tendrils
*Petie Sirah, Stags' Leap "Ne Cede Malis",
Napa Valley 2010*

Tournedo of Veal Tenderloin

with local Oyster Mushrooms and Chanterelles,
Spaghetti Squash, White Asparagus
and Black Truffle-Veal Reduction
*Cabernet Sauvignon, Stags' Leap "The Leap",
Napa Valley 2010*

Poached Bose Pear

filled with Cinnamon Mascarpone,
Chocolate Ganache and Toasted Almonds
*Late Harvest Chardonnay & Viognier Blend, Stags' Leap,
Napa Valley 2010*



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