

FRIDAY
20
MARCH
7 PM • \$95PP

Rodney Strong Wine Dinner

Goat Cheese Mousse

Tart Honeycomb

Toasted Marcona Almonds and Thyme

Alexander Valley Sauvignon Blanc

Seared Hudson Valley Foie Gras

Brioche Pain Perdu, Black Mission Fig

Gastrique, Toasted Pistachio, Maldon

River West Vineyard Chardonnay

Shaved Truffle

Mushroom Pappardelle

Handmade Pappardelle, Hen of the Woods, Miatake, Shallot Confit, Thyme, Parmigiano Reggiano, Afed Balsamic, Shaved Black Truffles

RVR Pinot Noir

Coffee and Cocoa-Crusted Tenderloin

Celery Root Gratin, Charred Broccolini, Smoked Bone Marrow Jus

Symmetry Bordeaux Blend

Cornbread Pudding

Cherry Custard, Cornbread, Mascarpone Ice Cream, Coco Nib Brittle

RS 24 Rose of Pinot Noir



TANQUE VERDE
EST RANCH[®] 1888



**RODNEY
STRONG**