



Merry Edwards Winery
RUSSIAN RIVER VALLEY

Private Winter Dinner

Wines Presented by Merry Edwards
At the Home of Jodi Pfaff Gillman and Mark Gillman



Lobster Tartine

Toasted Brioche, Cauliflower Puree,
Hibiscus Poached and Tempura Fried Lobster, Brussels Sprouts Leaves,
Bacon, Hazelnuts, Mandarin Orange Vinaigrette

2014 Sauvignon Blanc



Chili and Cocoa Rubbed Sous Vide Chicken Breast,
Turnip and Mushroom Gratin, Red Wine Plum Reduction, Crispy Beets

2013 Russian River Valley Pinot Noir



Pan Seared Duck Breast,
Celery Root and Potato Hash, Cherry Coke Glazed Country Ham,
Black Pepper Cardamom Gastrique

2013 Meredith Estate Pinot Noir



Crème Brulee Doughnut, Apricot Vanilla Custard

2012 Late Harvest Sauvignon Blanc

Chef Kevin Ramquist, Unicorn Nashville

February 25, 2016

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