

FINLEY *FF* FARMS

& THE OZARK MILL

DUCKHORN WINE DINNER

THURSDAY, JUNE 27, 2024 | THE GARRISON

Course 1

Duckhorn Sauvignon Blanc
Cold Smoked Lobster Tail | Cucumber Salad | Japanese Milk
Bread | Gochujang

Course 2

Decoy Limited Brut Rose
Compressed Watermelon | Balsamic Pearls | Whipped Feta |
Pistachio Dukkah

Course 3

Duckhorn Merlot
Dogwood Canyon Bison | Charred Napa Cabbage | Manchego |
Roasted Corn Puree

Course 4

Duckhorn Cabernet Sauvignon
Dry-aged NY Strip | Shiitake Mousse | Braised Cipollini |
Bordelaise | Pickled Mustard Seed

Course 5

Goldeneye Brut Rose
Carrot Cake | Goat Cheese Frosting | Aleppo | Honeycomb

