

CAYMUS  
VINEYARDS  
*Wine*  
DINNER | 6.15.2022

*first course*

SEARED HUDSON CANYON SCALLOP  
tarragon & pea purée, michigan asparagus,  
graded egg yolk, sorrel  
*Mer Soleil Chardonnay*

*second course*

ESPRESSO RUBBED QUAIL AU VIN  
carrot & anise emulsion, baby carrot poached in smoked  
butter, petite frise dressed in porcini cabernet vinaigrette  
*Caymus Cabernet Sauvignon*

*third course*

PINN OAK FARMS LAMB TENDERLOIN  
moroccan spiced couscous, root vegetables,  
mint scented demi-glace, goat cheese with  
orange honey and french lavender  
*Mer Soleil Reserve Pinot Noir*

*fourth course*

POACHED PEAR  
anglaise, candied pistachio, 'walking fool' reduction  
*Caymus-Suisun 'Walking Fool' Red Blend*