



DuCard Vineyards
Valentines Sunday Wine Brunch
February 12th, 2017
11:30 a.m. seating

*Preparations by l'étoile Catering and the incomparable Chef Mark Gresge
Utilizing organic and local sustainable farm products whenever feasible*

MENU

Starter

Fresh Lemon Ginger Muffins (set at tables)
Served with cinnamon cream cheese spread

Paired with Rosé 2016 – new release

Soup

Roasted Cauliflower soup with toasted garlic

Paired with Signature Viognier 2015

Salad

Chicory and Herb Salad with Apple, Pomegranate, and Creamy Basil Dressing

Paired with Stonewall Jackson's 2nd Corps 2015

Entrée

Beef Burgundy
Roasted New Potatoes, Mushroom Confit

Paired with Cabernet Franc – Vintner's Reserve 2014

Dessert

Valentine's Day chocolate bread pudding with crème anglaise and chocolate ganache

Paired with C'est Trop 2014

Best wishes and thank you for your support, Scott and the entire DuCard Vineyards team.