



DuCard Vineyards
Valentines Sunday Wine Brunch
February 11th, 2018
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 Sweet Potato Ginger Muffins (set at tables)
Served with cinnamon cream cheese spread

Paired with Rosé 2017

Soup

Cream of Artichoke, Truffle Oil, Black Pepper

Paired with Signature Viognier 2016

Salad

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

Paired with 2016 Chardonnay

Entrée

Duck Confit
Cassoulet, Mushroom Confit

Paired with Cabernet Franc 2015

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.