



**TUSKIE'S WELCOMES
COWHORN VINEYARDS**

MEET THE WINEMAKER!

March 20, 2019 at 7:00pm

\$110.00 per person all inclusive

AMUSE:

COWHORN SPIRAL 36 2017 BLEND

PROSCIUTTO CROQUETTE

FIRST COURSE:

COWHORN VIOGNIER 2015

POISSON CRU; TUNA TARTARE, CUCUMBER, COCONUT MILK

SECOND COURSE:

COWHORN DEUCE 2016 RED BLEND

DUCK LYONNAISE, CAMPANELLE, PECORINO

THIRD COURSE:

COWHORN GRENACHE 2014

LAMB LOLLIPOP, SHIITAKE AND BLACK TRUFFLE RISOTTO

FOURTH COURSE:

COWHORN SYRAH 2014

CREEKSTONE FARMS PRIME BEEF SHORT RIB
SWISS CHARD, BACON AND LEEK LENTILS,
SMOKED BRAISING JUS

DESSERT COURSE:

FRESHLY BREWED COFFEE

ICE WINE POACHED PEAR, HONEY ALMOND AND
PISTACHIO NOUGAT, BUTTERSCOTCH GLAZE

ALL WINES FROM APPLGATE VALLEY, OR

Make your Reservation online at www.tuskies.com