FROG'S TOOTH X ALCHEMY

Four-Course Wine Dinner

Wednesday, September 16 • 6pm

ON THE TABLE
Nugget Bread
Frog's Tooth Mourvèdre

FIRST COURSE
Crispy Polenta Croquette
Herbed Goat Cheese Mousse, Tomato Jam
Frog's Tooth Carignane

SECOND COURSE
Short Rib Beef Wellington
Braised short rib, mushroom duxelles, Dijon mustard, puff pastry, red wine reduction, fig and red wine gastrique
Frog's Tooth Cabernet Franc

THIRD COURSE — CHOICE OF ENTRÉE
Five-Spice Duck Breast
Crispy duck breast, apricot balsamic reduction, wild mushrooms, roasted shallots, celery root purée

or

Pan-Seared Seasonal Fish
Roasted Butternut Squash & Wild Mushroom Coconut Curry. Roasted butternut squash, wild mushrooms, chickpeas, coconut milk, ginger, shallot, jasmine rice, toasted cashews
Frog's Tooth Chardonnay

FOURTH COURSE
Late Harvest Pear & Fig Frangipane Tart
Almond frangipane, pear, fig, honey
Papa Vineyards Brandy • Petite Sidecar