

# Ficklin Vineyards

Winemaker's Dinner

March 28, 2020

6:00 pm

## Menu

### *Appetizer Trio*

Chèvre, gruyere, asiago tartlet

Candied pork belly

Brie with fig jam en croute

*Pairing to be determined*

### *Soup*

#### *Lobster bisque*

Lobster medallion on watercress

Caviar garnish

Crusty sourdough baguette

Homemade butter

Pink Himalayan sea salt

*Pairing to be determined*

### *First Course*

#### *Goat cheese ravioli*

Crispy pancetta

Candied lemon zest

Lemon infused EVOO

Fresh tarragon

Baby Spring greens

*Pairing to be determined*

### *Main Course*

#### *Stuffed beef loin roulade*

Dates, cranberries, shallots, almonds

Au jus

Horseradish cream drizzle

Potato hummus

Roasted brussel sprouts

*Pairing to be determined*

### *Palate Refresher*

Pétales granita

### *Duo Desserts*

#### *Southern Coconut Cream Cake*

Soaked with spiced coconut rum

Chocolate fudge

Toulouse candied rose petals

*Pairing to be determined*

#### *French Apple Tart Tatin*

Tawny crème fraîche

Florentine chocolate lace wafer

Salted caramel

*Pairing to be determined*