



Honig Vineyards Wine Dinner

STARTER

AHI TUNA CRUDO

Candied Meyer Lemon, Thai Basil, Chili Oil
Honig Sauvignon Blanc, Napa Valley '23

FIRST COURSE

SEARED DUCK BREAST

Arugula, Parsnip, Twelve Month Manchego,
Spanish Chorizo Vinaigrette
Honig Cabernet, Napa Valley '22

SECOND COURSE

COLD SMOKED PRIME STRIP LOIN

Savoyard Potatoes, Brandied Heirloom Carrots Triple Honig Demi
Honig Bartolucci Vineyard, Cabernet, St. Helena '21

DESSERT

CARAMELIZED APPLE TARTE TATIN

Honeycomb Ice Cream
Honig Late Harvest Sauvignon Blanc, Rutherford '24

\$140 PER PERSON PLUS SALES TAX & GRATUITY

RSVP 361.886.3515

