

# Cakebread Cellars



## WINE DINNER

SEPT. 27<sup>TH</sup> | 7PM | 150 PER PERSON | RESERVATIONS (281) 203-5641 OR SPEAK WITH THE HOSTESS

### FIRST COURSE

**HUMBOLDT FOG & PARMESAN REGGIANO** Terrine, Serrano Ham,  
Melon Jam, Artisan Sourdough

2016 **SAUVIGNON BLANC**, *Cakebread Cellars, Napa Valley*

### SECOND COURSE

**MAINE LOBSTER** Pot Pie, Baby Vegetables, Signature Lobster Bisque, Puff Pastry

2015 **CHARDONNAY**, *Cakebread Cellars, Napa Valley*

### THIRD COURSE

Miso Marinade & Lightly Smoked **STURGEON**, Cashew Basmati Rice,  
Thai Red Curry Nage

2015 **PINOT NOIR**, *Cakebread Cellars, Two Creeks Vineyard, Anderson Valley*

### FOURTH COURSE

Apple & Cherry Smoked **DUCK BREAST**, Mole Agnolotti, Lime Parmesan Butter

2014 **RED BLEND**, *Mullan Road Cellars, Columbia Valley, Washington*

### FIFTH COURSE

Pepper Crusted **NY STRIP CENTER CUT STEAK**, Celery Root Purée,  
Pickled Onions, Celery Salad, Point Reyes Blue Cheese Emulsion, Black Garlic

2013 **MERLOT**, *Cakebread Cellars, Napa Valley*

### DESSERT

Fall Apple **CROSTATA**, Spiced Caramel Sauce, Buttermilk Vanilla Ice Cream

**LATE HARVEST SAUVIGNON BLANC**, *Cakebread Cellars*

**BISTRO**  
by  
**HUBBELL & HUDSON**

Austin Simmons | Executive Chef