



Cincinnati International Wine Festival Dinner Series

FIRST COURSE

Burrata & Melon Salad with Heirloom Tomato,
Pepperoncini and Toasted Brioche

2017 Sanford Chardonnay

SECOND COURSE

Pan-Seared Duck Breast with Gorgonzola-Stuffed Fig,
Candied Walnuts, and Fig-Balsamic Syrup

2016 Rutherford Hill Barrel Select Red Blend

THIRD COURSE

Roasted Lamb Shoulder with Parsnip Cannelloni, Apricot
Chutney, Dried Cherry Demi

2016 Dueling Pistols Red Blend

FOURTH COURSE

25-Day Dry-Aged Bone-In Strip with Horseradish Crust,
Dauphinoise Potatoes, Rosemary-Apple Soubise

2018 Chimney Rock Cabernet Sauvignon

DESSERT

Coconut Cream Pie with Caramel Sauce and Toasted Coconut

Tito's Handmade Vodka Cocktail



SANFORD

A Terlato Family Winery

**RUTHERFORD
HILL**
NAPA VALLEY

