

# CINCINNATI WINE FESTIVAL MENU

## RISOTTO

### PUMPKINSEED RISOTTO

GOAT'S MILK GOUDA/PUMPERNICKEL CRISP/CHARD/LEMON OIL  
*2015 GRGICH HILLS CHARDONNAY*

## TARTARE

### AUSTRALIAN LAMB TARTARE

BLACK TRUFFLE/POACHED QUAIL EGG/SOURDOUGH  
*2016 GRGICH HILLS PLAVAC MALI*

## VEAL

### STUFFED VEAL BREAST

BRAISED EGGPLANT RAGOUT/ANCHOVY-CAPER SAUCE  
*2014 GRGICH HILLS MERLOT*

## STEAK

### 35-DAY DRY-AGED SIRLOIN

SUNCHOKE PUREE/BUTTERED LEEKS/SHALLOT-THYME DEMI  
*2014 GRGICH HILLS CABERNET SAUVIGNON*

## DESSERT

### COCONUT PANNA COTTA

CANDIED ORANGE/TOASTED HAZELNUT  
*2012 LATE HARVEST-VIOLETTA*