

# THE MERCER

*Over the Rhine*

## Cincinnati International Wine Festival Honorary Chair Wine Dinner: Beringer Wines

### **reception:**

#### **crostini duet:**

chicken liver mousse, hazelnut, fermented honey  
house-made ricotta, onion compote  
paired with: 2017 Beringer Napa Valley Chardonnay

#### **first course:**

**root vegetable salad**, bitter greens, carrot-harissa vinaigrette  
paired with: 2017 Beringer Luminus Chardonnay

#### **second course:**

**seared halibut**, white asparagus, crispy prosciutto,  
brown butter-truffle sauce  
paired with: 2016 Beringer Private Reserve Chardonnay

#### **third course:**

**parisian gnocchi**, mushrooms, butternut squash, leek fonduta  
paired with: 2016 Beringer Knights Valley Cabernet Sauvignon

#### **fourth course:**

**confit duck leg**, lentils, salted plums, chicken liver jus  
paired with: 2015 Beringer Quantum Red Wine

#### **fifth course:**

**lamb**, pistachio, caramelized shallot, bok choy, bordelaise  
paired with: 2015 Beringer Private Reserve Cabernet Sauvignon

#### **fifth course:**

**savory cheesecake**, smoked grapes, port reduction  
paired with: 2015 Beringer Cabernet Sauvignon

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