

W3 Kick-Off Wine Dinner, February 6, 2020

Assorted Breads & Crostini

Creamy Butter - Sundried Pesto Spread

**Course 1: Cumberland Island Shrimp & Clam Stew – Whitney Otawka, Chef/Author,
Greyfield Inn, Cumberland Island
Fennel, Meyer Lemon, and Chervil**

paired with

FERRARI-CARANO FUMÉ BLANC 2019, North Coast

Course 2: Smoked Duck Poached Pear Salad – Westin Chefs

Smoked Duck – Grilled Baguette – Fresh Greens – Buttermilk Blue Cheese - Red Wine Poached Pear –
Mascarpone Mousse – Walnuts - Triple Berry Chambord Reduction

Paired with

FERRARI-CARANO PINOT NOIR 2016, Anderson Valley

Course 3: Land & Sea – Westin Chefs

Chili Rubbed Filet – White Bean & Mushroom Ragout – Twice Baked Yukon - Seared Sea Scallops – Cream
Corn – Jalapeno Jam Bacon Asparagus Bundle

Paired with

FERRARI-CARANO CHARDONNAY 2017, Sonoma County

and

FERRARI-CARANO MERLOT 2016, Sonoma County

Dessert: - Chef Joel

Whiskey Flan – Spiced Red Wine Plum Tartlet

WITH choice of FERRARI-CARANO MERLOT or PINOT NOIR

Starbucks Coffee/Tazo Tea