

PUSSEY'S CARIBBEAN GRILLE PRESENTS

DUCKHORN WINE DINNER

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SATURDAY, JANUARY 18 AT 6:30PM

Join us for the first in our 2020 exclusive food and wine dinner series featuring the renowned Duckhorn Vineyards. This dinner will feature original classic wines from one of the great Napa estates.

DINNER MENU & WINE PAIRINGS

\$85 PER PERSON

MEET AND GREET

Butler passed brie cheese and raspberry preserves stuffed in phyllo rolls

Decoy, Rose 2018

APPETIZER COURSE - FALL POTAGE

Squash soup with sweet spices and creamy finish

Duckhorn, Chardonnay 2017

FISH COURSE - NORTH ATLANTIC HALIBUT

Sliced halibut fillet layered with Bacon hoe cakes and spinach. Finished with passion fruit beurre blanc and topped with bacon jam

Duckhorn, Sauvignon Blanc 2018

ENTRÉE COURSE - BEEF "SPAGHETTI"

Spaghetti cut beef tenderloin flash fried in garlic infused olive oil and finished with green peppercorn-porcini demi glace. Served over herbed polenta and topped with "queso fresca" flavored with cilantro and truffle oil

Duckhorn, Merlot 2017

DESSERT COURSE - FALLEN TRUFFLE CAKE

Flourless fallen cake, dense and rich like fudge, Garnished with trio of coulis; raspberry, blackberry and boysenberry. Finished with sage infused whipped cream

Duckhorn, Cabernet Sauvignon 2016

DUCKHORN

VINEYARDS

Founded by Dan and Margaret Duckhorn in 1976, Duckhorn Vineyards has been crafting classic Napa Valley wines for nearly 40 years. From the inaugural vintage of Cabernet Sauvignon and Merlot in 1978 to its addition of Sauvignon Blanc in 1982, Duckhorn Vineyards has crafted a tradition of quality and excellence that continues today.



Limited seating, reservations required - call 410.626.0004.

FREE Valet Parking for 2 hours. Please inform the valet attendant that you are attending the Wine Dinner at Pusser's.

