



Wine Maker's Dinner  
The Wines of Cakebread Cellars  
Thursday, September 28, 2017 at 6:00pm  
La Terraza and Patio  
\$150 per person inclusive  
**Call for Reservations 505-995-2316**



### **Passed Hors D'oeuvres**

Pan seared diver scallops with honey dijon avocado  
Quail skewers with spicy toasted pistachio pesto  
Caprese, heirloom tomato and buffalo mozzarella and balsamic glaze

*Cakebread Cellars Sauvignon Blanc Napa Valley 2015*

### **Appetizer**

Ahi tuna poke, fried wonton, avocado, papaya and bibb lettuce

*Cakebread Cellars Pinot Noir Two Creeks Vineyard, 2015*

### **Salad**

Grilled baby romaine, bosc pear, heirloom tomato, poached egg,  
applewood smoked bacon crisp and apple cider vinaigrette

*Cakebread Cellars Chardonnay Napa Valley 2015*

### **Entrée**

Pan roasted duck breast, duck leg confit, creamy sweet potato polenta,  
sautéed baby spinach, served with a rhubarb-orange blossom honey demi-glaze

*Cakebread Cellars Cabernet Sauvignon Napa Valley 2014*

### **Dessert**

Café mocha crème brûlée with white chocolate

*Taylor Fladgate 10 Old Tawny Porto Douro Valley, Portugal*