

TERRACOTTA

wine bistro

Merryvale Vineyards Wine Dinner

Wednesday, January 31, 2018 6 pm

AMUSE

Sturia Premium French Caviar

With Mini Blinis, Crème Fraiche, Minced Egg and Shallot

Merryvale Sauvignon Blanc, Napa Valley, California 2016

FIRST COURSE

Japanese Sea Scallops

Lightly Smoked over Citrus Wood and Seared

On a Pool of Roasted Red Pepper Pesto

Preserved Lemon Gremolata

Merryvale Chardonnay, Napa Valley, California 2015

SECOND COURSE

Warm Duck Confit Salad

Savory Maple Leaf Farms Duck

On a Nest of Winter Lettuce and Haricot Vert

Accented with Crescenza Stracchino and Honey Almonds

Merryvale Pinot Noir, Carneros, California 2014

ENTRÉE COURSE

Northern New Mexico Tenderloin

Prime Beef Rubbed with Truffle Dust

Porcini Mushroom Demi-Glace

Tri-Color Cauliflower

Merryvale Merlot, Napa Valley, California 2015

DESSERT COURSE

Peach Melba Torta

Merryvale Muscat, 'Antigua', Napa Valley, California NV

\$95 per person

Plus tax and gratuity

Wines presented by René Schlatter, Owner, Merryvale Family of Wines

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