

BLACK HILLS ESTATE WINERY

WINEMAKER'S DINNER

Canapé

fig cracker, goat cheese, fig truffle oil
Alibi Sauvignon Blanc-Semillion 2017

Arctic Char & Caviar

pea purée, saffron foam
Viognier 2017

Duck 3 Ways

duck wellington / sausage / breast
candied ginger, cherry, celeriac purée
Cellar Hand Red 2016

Granita

Bison Tenderloin

rutabaga rosti, confit cipollini onion,
asparagus, candy cane beet,
beef jus reduction
Nota Bene 2016

Cheese Course

Natural Pastures boerenkaas
red currant, rosemary shortbread,
wild rose petal jelly
Tempranillo 2016

Chocolate Soufflé & Poached Pear

double baked, salted, syrah reduction
Syrah 2016