



Husch Winery Dinner

Tuesday, February 26th

6 pm \$69

with Zac Husch

Reception

Husch, Sauvignon Blanc, Mendocino, 2017

3rd Corner Crab Cake

tropical fruit, salad, lemon zest, jalapeno aioli

Husch Chenin Blanc, Mendocino, 2017

Husch, Dry Gewurztraminer, Anderson Valley, 2016

Roast Duck Leg

mushroom, fava bean, corn succotash, Husch Pinot Noir Demi

Husch, Pinot Noir, Anderson Valley, 2016

Braised Lamb Shank

***winter risotto, Brussels Sprouts, roasted squash, mascarpone,
shaved parmigiano reggiano***

Husch, Cabernet Sauvignon, Mendocino, 2014

Almond, Pear & Apple Galette

Gelato Vero vanilla bean ice cream, caramel sauce

Husch, Late Harvest Gewurztraminer, Anderson Valley, 2014

