

Complant Winemaker Dinner

Tuesday, March 24th

6pm \$89

with Daniel Baron Co-Winemaker & Owner

RECEPTION

*Complant, Rose of Grenache, "Pomme-en-Main",
Forestville, Sonoma, 2018*

HERB CRUSTED MONKFISH

citrus & vanilla beurre blanc, quinoa salad, fresh herbs

Complant, Chardonnay, Linda Vista Vyd, Napa, 2017

PINOT NOIR BRAISED MINI PORK SHANK

cherry chutney, parsnip puree, shiitake mushrooms

*Complant, Pinot Noir, Soberanes Vyd,
Santa Lucia Highlands, Monterey, 2017*

SMOKED FILET MIGNON

*scalloped potatoes, wilted greens, shallot tomato confit,
Napa Cab reduction*

*Complant, Cabernet Sauvignon, Beller Vyd,
Mt. Veeder, Napa, 2017*

CREPE STUFFED CREME BRULEE

creme anglaise, berry coulis

Zotovich, Late Harvest Chard, Sta. Rita Hills, 2016

The 3rd Corner, 2265 Bacon St. San Diego, CA 92107 (619) 223-2700

