



## **FOXEN Vineyard & Winery Dinner Thursday May 13, 2021**

### **Welcome:**

### **1<sup>st</sup> Course:**

### **Shrimp Tempura**

Pacific shrimp with flour and rice tempura with a lightly spiced avocado aioli

***Wine: 2019 Chenin Blanc, Ernesto Wickenden Vineyard, Santa Maria Valley***

### **2<sup>nd</sup> Course:**

### **Bresaola**

Italian cured beef with a squeeze of fresh lemon, drizzled with extra virgin olive oil

***Wine: 2018 Chardonnay, Block UU, Bien Nacido Vineyard, Santa Maria Valley***

### **3<sup>rd</sup> Course:**

### **Pork Belly**

Grilled Pork belly served with a maple balsamic sauce

***Wine: 2017 Pinot Noir, Santa Maria Valley***

### **4<sup>th</sup> Course**

### **Duck Breast**

Pan seared Canadian duck in a Southern Comfort, orange and ginger reduction

***Wine: 2016 Pinot Noir, Bien Nacido Vineyard - Block 8***

### **Dessert**

### **Chocolate Dome**

Decadent chocolate cake under rich chocolate ganache

\$95.00 Plus tax and gratuity  
Additional beverages not included