

The Townsend Hotel

Groth Vineyards

1ST COURSE

Charcuterie

**imported meats | assorted cheeses | honeycomb | baked brie with apples |
dried fruits**

2023 Napa Sauvignon Blanc

2ND COURSE

Savory Sweet Potato Brûlée

**thyme & brown butter | candied ginger with sage |
apricot poached in orange blossom**

2022 Estate Chardonnay

3RD COURSE

Coffee Crusted Pork Tenderloin

hibiscus syrup poached cherries | crème de la crème butter | bitter herb salad

2021 Oakville Cabernet Sauvignon

4TH COURSE

Veal Tenderloin

**beech mushrooms | peeled grapes | ver jus beurre blanc | lump crab hash |
wine reduction**

2020 Oakcross Proprietary Red Blend

DESSERT

Salted Caramel Tart

**chocolate shortbread crust | salted caramel | chocolate ganache | banana crisp |
pomegranate sauce**

2019 Reserve Cabernet Sauvignon