

RUGBY GRILLE

wine dinner

usa vs. italy

1ST COURSE

artisanal domestic & imported cheese | candied nuts | kumquat | grapefruit preserve | macerated fruit | champagne grapes

Ferrari 'Formula 1 NV' Brut

Argyle Brut, Willamette Valley Oregon

2ND COURSE

brown butter poached black cod | sauteed sea grapes | sauvignon blanc emulsion | toasted almonds

Vie di Romans 'Piere' Sauvignon Blanc, Friuli

Kamen 'Moon Mountain' Sauvignon Blanc, Sonoma

3RD COURSE

pine smoked duck | pappardelle pasta | walnut pesto | charred scallions | black garlic oil

Tenuta San Guido 'Guidalberto', Tuscany (Baby Sassicaia)

Spring Valley Vineyards 'Frederick' Red Blend, Walla Walla, WA

4TH COURSE

seared wagyu new york strip | green peppercorn | wild mushrooms in shortbread

Il Poggione Brunello di Montalcino, Tuscany

The Mascot Cabernet Sauvignon, Napa Valley (Baby Bond)

5TH COURSE

mini apple souffle | spiced pecan ice cream | nutmeg sugar almond cookie

Medici Eremite 'I Quercioli' Dolce Lambrusco

Dolce by Far Neinte, Napa Valley