

*Join us for an exclusive evening dedicated to the
renowned wines of*

GRGICH HILLS ESTATE

Welcome Reception
paired with Estate Grown Chardonnay

1st Course

Poached Pear, Goat Cheese Mousse, Pickled Pearl Onion,
Crumbled Pistachio, Lemon Olive Oil, Zinfandel Reduction, Micro Arugula
paired with Estate Grown Zinfandel

2nd Course:

Lamb Meatballs, Berry Gastrique,
Moody Blues Bleu Cheese Crumble, Micro Flowers
paired with Estate Grown Cabernet Sauvignon

3rd Course:

Roasted Duck Breast, Parsnip Puree, Sweet Potato Puree,
Brussel Leaves, Mustard Vinaigrette, Micro Herbs
paired with Estate Grown Merlot

4th Course:

Fig & Almond Tart
paired with Estate Grown Rose

Thursday, October 24th

Reception 6pm

Dinner 6:30pm

\$140 per person++

Limited Seating, Reservations Required

Please RSVP 480-630-5659 or Open Table



Hilton

NORTH SCOTTSDALE AT CAVASSON