



CRIMSON

WINE GROUP

TUESDAY, SEPTEMBER 17 ~ 6:00PM

FIRST COURSE

SERANO HAM & BRIE A LA PLANCHA

toasted baguette crostini • house-made pear mostarda
orange carrot puree

PINE RIDGE CHENIN BLANC + VIOGNIER - 2023

SECOND COURSE

PARMESAN CRUSTED JUMBO SHRIMP

roasted NM Certified Green Chile™ mornay sauce
hand-made capunti pasta

SEGHECIO CHARDONNAY - 2022

THIRD COURSE

BRAISED & GRILLED DUCK

charred cauliflower steak • pistachio chile crisp
sage-citrus oil • pickled cippolini onion

ARCHERY SUMMIT PINOT NOIR VIRETON - 2022

FOURTH COURSE

SEARED AHI AU'POIVRE

fire roasted vegetable terrine • balsamic-soy glaze
scallions

PINE RIDGE NAPA VALLEY CABERNET - 2021

CRIMSON WINE GROUP PAIRING

\$109 per person ++

WINES PRESENTED BY

GABRIEL BALLANTINE, NM FINE WINE SPECIALIST | LEVEL 1 SOMMELIER
DANIELA VILLANUEVA, SALES REPRESENTATIVE | WSET WINE LEVEL 2
REPUBLIC NATIONAL DISTRIBUTING COMPANY

MENU BY EXECUTIVE CHEF MYLES LUCERO