



# PAMBRUN

*Wine Release Dinner & Celebration*

## THE MARC RESTAURANT

### PASSED

*Smoked Wild Sockeye Salmon Crostini*

lemon dill crème fraîche, micro sprout, pepper jelly

*Chorizo & Blue Cheese Stuffed Mushrooms*

*Creamy Brie Toasts*

balsamic & sweet onion jam, blackberry

### THREE COURSE DINNER

2016 Pambrun Chrysologue

PAIRED WITH

*Lavender & Fennel Pollen Crusted Chèvre*

artisan lettuce, blackberry, candied pecan,

local honey, cranberry

2016 Pambrun Merlot

PAIRED WITH

*Sous Vide Top Sirloin Caps*

black truffle hollandaise, bourbon glazed carrot,

mushroom demi, yukon potato

2016 Pambrun Cabernet Sauvignon

PAIRED WITH

*Chocolate Decadence*

raspberry, salted carmel hazelnut, tuile