

# Winemaker

## Dinner

### menu



### Food

Ludwig's  
Restaurant

#### Amuse

Chef's Choice

#### Second Course

Japanese Hamachi Tartare  
Soy Custard, Avocado Yogurt  
Puree, Rice Cracker,  
Citrus Yuzu Emulsion, Micro  
Coriander

#### Third Course

Five Spice Crusted Duck  
Breast  
Hudson Valley Foie Gras, Bacon  
Dashi Broth, Baby Bok Choy  
Burnt Scallion Oil

#### Entree

Australian Wagyu Beef  
Tenderloin  
Brown Butter Sweet Potato  
Puree, Maitake Mushrooms,  
Smoked  
Cippolini Onions, Black Truffle  
Koikuchi Sauce

#### Dessert

Gianduja Chocolate Custard  
Orange Blossom Foam, Citrus  
Chocolate Foam

### Wine Pairing

North Coast Wine Co  
Outerbound Series

#### Amuse

Outerbound  
Chardonnay 2020

#### Second Course

Outerbound Pinot Noir  
2018

#### Third Course

Outerbound Cabernet  
Sauvignon 2018

#### Entree

Outerbound Reserve  
Cabernet Sauvignon 2018

#### Dessert

Outerbound Zinfandel