

NOVELTY HILL

JANUIK

First Course

Summer Corn Soup

Charred Poblano, Cumin, Ancho

*Paired with Novelty Hill Stillwater Creek Vineyard Viognier*

**Chef Eric Teachout, Nourriture Food**

Second Course

Duck Roulade

Dirty Braised Bitter Greens, Turnip, Burnt Honey, Sherry Jus

*Paired with Januik Klipsun Vineyard Merlot*

**Chef Aaron L. Harmon, Temple Bar**

Third Course

Gnocchi Alla Romana

Peas, Pancetta and 30 Month Parmigiano-Reggiano

*Paired with Andrew Januik Stone Cairn Cabernet Sauvignon*

**Chef Lauren Thompson, Café Juanita**

Fourth Course

Magnolia Wagyu Beef Butcher Block

Tartare, Cabbage Puree, Brisket, Beer Mustard, Radish

*Paired with Novelty Hill Cascadia*

**Chef Seth Fernald, Novelty Hill-Januik Winery**

Pre-Dessert Course

Litchi-Shiso Sorbet

Kalamansi Gelee, Coconut, Soymilk Soup

Dessert Course

Apricots & Saffron

*Paired with Novelty Hill Late Harvest Semillon*

**Pastry Chef Adrien Vasquez, Steel & Rye**