



THE TAVERN
AT OLDTOCCOAFARM

Caymus Vineyards Wine Dinner
June 5th

APPETIZER

Duck Confit
With Balsamic Fig Pearls

STARTER

Seafood Cocktail
Jumbo Lump Crabmeat, Pink Shrimp,
Smoked Scallops, and Lemon Cream Aioli

SALAD

Goat Cheese and Arugula Salad
Sun Dried Tomatoes, Asparagus,
Toasted Pine Nuts, Zucchini Chips,
and XVOO Sherry Wine Dressing

ENTRÉE

Braised Balsamic Short Ribs
Over Pecorino Romano Risotto
With Baby Spinach

DESSERT

(A Night at the) Opera Cake



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FEATURED WINES

Emmolo No. 7 Sparkling Wine
Methode Traditionnelle

Mer Soleil Reserve Chardonnay

Red Schooner Voyage 11
Malbec Argentina

Caymus Vineyards Cabernet Sauvignon
California

Caymus-Suisun Petite Sirah
Grand Durif Suisun Valley
