1st Anniversary ALEX VIP CLUB

Starters

Decoy Brut Cuvée

Passed Hors d'Oeuvres | Cucumber & Caviar Blini, Whipped Goat Cheese Crostini Local Honey, Fresh Thyme, Pecans

First Course

Duckhorn Sauvignon Blanc

Burrata & Heirloom Tomato Salad | Sweet Corn, Basil Oil, Grilled Sourdough Crumble

Second Course

Duckhorn Chardonnay

Wild Mushroom Ravioli | Crispy Brussels Sprout Leaves, Bacon Lardons, Brown Butter, Toasted Pecans

Third Course

Duckhorn Pinot Noir

Crispy-Seared Duck Breast | Maple-Glazed Sweet Potato Rounds, Thyme, Wilted Rainbow Swiss Chard, Cherry Gastrique

Fourth Course Legacy Course

Duckhorn Cabernet Sauvignon

Herb-Crusted Beef Coulotte | Creamy Parmesan Polenta, Cabernet Reduction, Charred Broccolini

Finale

Anniversary Cheese & Chocolate Experience | A selection of artisan cheeses and handcrafted chocolates to conclude the evening.

A Special Anniversary Surprise | A birthday toast and exclusive surprise pour reserved for event guests.