

*Destination Geneva National*  
**FOOD & WINE**  
FESTIVAL

**Duckhorn**  
*Wine Dinner*

FIRST COURSE

**Fried Squash Blossoms**

whipped ricotta fonduta, lemon zest, black pepper, basil

*Duckhorn Sauvignon Blanc*

SECOND COURSE

**Orecchiette al Funghi**

fresh "little ear" pasta, roasted wild mushrooms,  
sage beurre blanc

*Duckhorn Chardonnay*

THIRD COURSE

**Spiced Confi Duck**

pecorino polenta, cherry, endive, apricot,  
white balsamic, mint

*-Napa Valley Merlot & Three Palms Merlot*

FOURTH COURSE

**Bistecca alla Toscano**

grilled hanger steak, fresh peach salsa,  
truffled cabernet demi-glace

*Oakville Cabernet & Rutherford Cabernet*

FIFTH COURSE

**Formaggi**

aged pecorino toscano, taleggio, toasted walnuts,  
plum mostarda