

World Tour Wine Dinner

Five Courses paired with wine for \$55/person, by reservation only.

1st Course – Smoked Gouda, sharp cheddar, & gruyere with crackers, strawberries & kiwi.

Paired with Brancott Sauvignon Blanc from New Zealand - Aromas of sweet ripe fruit, with golden stone fruit & melon. This wine is from fruit harvested across the Marlborough region famous for this variety, full fruit intensity with hints of pungency complementing the ripe fruit flavors and balancing the crisp acidity of the style.

2nd Course – Yellowfin Tuna seared rare, served on a citrus cous cous & topped with a wasabi aioli.

Paired with Wente Riva Ranch Chardonnay from California– This single vineyard Chardonnay is the perfect balance of fruit & acidity, with creamy notes of butter, vanilla, & subtle oak from barrel aging.

3rd course – Duck Wellington – Maple leaf farms duck breast wrapped in prosciutto with a mushroom duxelle in a flakey puff pastry crust, with a peppercorn cream sauce , & horseradish smashed potatoes.

Paired with Don David Malbec from Argentina – One of our best sellers at the Crane & Pelican, this bottle has lots of loyal followers. Aged in new oak for a year, this Argentina wine has violet notes, soft tannins with loads of herbs & fresh fruit flavors.

4th course – Whiskey Marinated Sirloin grilled, served with a port cream sauce & served with sautéed vegetables.

Paired with Ibericos Rioja from Spain- Opaque cherry red color, Rose & raspberry aromas with spicy and smoky notes imparted by oak aging. Velvety, smooth, with fine, juicy tannins.

5th Course - Warm brownie drizzled with our famous hot fudge.

Paired with Cigar Zinfandel from California – Wood & smoke give way to deep and alluring aromas of pepper spice, coffee & nutmeg. The palate is rich with voluptuous flavors of baking spice, coffee & cocoa with a balanced and lingering finish.