

# Juan Roe

## PIERPONT'S WINEMAKER'S DINNER

THURSDAY, APRIL 25<sup>TH</sup> • 6:30PM

\$85.00 PER PERSON TAX & GRATUITY NOT INCLUDED

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### SPECIAL GUEST:

MATT RICE, *BRAND AMBASSADOR*

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**A M U S E**    **BLACKBERRY CLOUD**  
GRAVLAX SNOW, FENNEL GRASS, AVOCADO EARTH  
*MIRTH CHARDONNAY 2017*

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**F I R S T**    **STEELHEAD TROUT**  
**C O U R S E**    NORI, CINNAMON CAP MUSHROOM, CRÈME FRAICHE,  
EDAMAME, GOJI  
*THE KILMORE PINOT NOIR 2015*

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**S E C O N D**    **DUCK "BOURGUIGNON"**  
**C O U R S E**    LEEKS, GRILLED CHERRIES, PISTACHIO  
*"ROSA MYSTICA" CABERNET FRANC 2016*

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**T H I R D**    **CHARBROILED LAMB LEG**  
**C O U R S E**    TOASTED FARRO PILAF, BLACK PEPPER CAMEL  
*YAKIMA VALLEY RED 2016*

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**F O U R T H**    **HERB CRUSTED VENISON STRIPLIN**  
**C O U R S E**    BROWN BUTTER SWEET POTATO, ELDERBERRY,  
FRISIAN CHEESE  
*"EX UMBRIS" SYRAH 2017*

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Menu valid 4/25/19. Cannot be combined with any other coupons, offers, discounts, promotions, banquets or catering menus. KCO points may not be redeemed on this menu. must be 21 or older. PPWINEDINNER04252019

\*CONTAINS OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. GF GLUTEN FREE

\*\*MENU SUBJECT TO CHANGE, MUST BE 21+, PLEASE DRINK RESPONSIBLY\*\*

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PIERPONT'S  
AT UNION STATION