

Dakota

RESTAURANT

Is Proud to Present The Wines of



CADE



PLUMPJACK

WINERY



Thursday, November 7th, 2024

reception

Lobster Gougères

seated dinner

Grilled Serrano-Wrapped Gulf Shrimp
roasted carrot purée, beet gastrique, crème fraîche, toasted garlic

Cade Sauvignon Blanc, Napa Valley 2023

Crabmeat-Crusted Halibut
mandarin-foie gras meuniere; toasted brioche

Plumpjack Chardonnay Reserve, Napa Valley 2023

Ragout of Screaming Oaks Farm Mushrooms
gnocchi; charred shallots, parmigiano tuile; herb salad

Plumpjack Merlot, Napa Valley 2022

Flannery Beef Dry Aged Prime New York Strip
root vegetable purée, baby turnips, bone marrow-caper butter; crisp leeks

Cade Cabernet Sauvignon, Howell Mountain 2021

Odette Cabernet Sauvignon, Napa Valley 2021

Bittersweet Chocolate Mousse
evo; fleur de sel

\$315, inclusive of tax and gratuity

Reservations to be made through [Experiences](#) at [OpenTable.com](#)... Dakota Restaurant