

Dakota

RESTAURANT

THE WINES OF...

DUCKHORN® VINEYARDS KOSTA BROWNNE®
MIGRATION® DECOY

THURSDAY, SEPTEMBER 16TH, 2021

RECEPTION

GOUGÈRES

Decoy Rosé, California 2019

SEATED DINNER

POTATO-CRUSTED ATLANTIC SEA BASS

creamed leeks, fennel, oysters; louisiana bowfin caviar

Migration Chardonnay, Sonoma Coast 2018

DUCK SERVIETTE

backwater farms muscovy confit, morels, southern maids smoked chèvre, arugula

Kosta Brown Pinot Noir, Russian River Valley 2019

SAGRERA FARMS PRIME SHORT RIBS

bone marrow yukon golds purée, roasted garlic horseradish panna cotta; spiced beets

Duckhorn "Three Palms" Cabernet Sauvignon, Napa Valley 2017

HAZELNUT CHOCOLATE TORTE

frangelico crème anglaise; chambord-macerated raspberries

Decoy Sparkling "Brut Cuvée," California NV

\$195, inclusive of tax and gratuity

All reservations to be made through "Experiences" at OpenTable.com