



# Fred Scherrer

OF

## SCHERRER WINERY

TUESDAY, JUNE 4, 2019 – 6:00 p.m.

Limited to 40 SEATS

It's hard enough to find a winery that produces one grape variety well. It's exceedingly rare to find a winery that masterfully crafts several different grape varieties! Scherrer wines are always incredibly lovely, elegant, suave and delicious, made with lots of class, finesse, and loving care. Fred Scherrer is truly a virtuoso winemaker and he crafts some of our absolute favorite California wines.

On this evening, his superb wines will be paired with a farm-to table menu created by our d.k Steak House Executive Chef Albert Balbas.

### APPETIZER

#### **GRILLED LEMON & OREGANO JUMBO PRAWNS**

roasted fennel potato hash, chive truffle butter

**2015 Chardonnay Scherrer Vineyard**

### 2<sup>ND</sup> TASTE

#### **OVEN ROASTED KUROBUTA PORK BELLY**

polenta, haricot verts, Gouvea's Portuguese sausage, thyme jus

**2017 Scherrer Dry Rosé**

### SALAD COURSE

#### **THYME SCENTED HUDSON VALLEY DUCK BREAST**

roasted Mari's Garden beets, currant tomatoes, soft boiled local egg, and raspberry vinaigrette

**2014 Scherrer Pinot Noir Sonoma County**

### ENTRÉE

#### **15-DAY, DRY-AGED NATURE'S NATURAL STRIPLOIN STEAK**

roasted root vegetables, peppercorn demi-glaze, fingerling potatoes

**2011 Scherrer Cabernet Sauvignon Alexander Valley**

### DESSERT CREATED BY PASTRY CHEF CHERIE PASCUA

#### **BANANAS FOSTER "CHEESECAKE"**

vanilla cheesecake with Graham cracker crust, "Bananas Foster" topping, and house made vanilla ice cream

### **COFFEE OR TEA**

**\$89 per person includes four, 3-oz. wine pairings**

(PLUS tax and gratuity)

Please purchase tickets at [DKScherrer.eventbrite.com](http://DKScherrer.eventbrite.com) or call **808-931-6280** for reservations.