

DRUMHELLER'S

Food & Drink

SMASNE CELLARS WINEMAKER DINNER

SUNDAY

OCTOBER 23, 2022

6:00 PM

\$139 per person (gratuity included)

EXECUTIVE CHEF

Kyle Meinecke

SOUS CHEF

Kyle Shelton

PASTRY CHEF

Carissa Noyes

Vegan option available upon request

ONE

AMUSE BOUCHE

"Oyster" Shell, Whipped Crème Fraîche, Tuna Tataki,
Wasabi Caviar, Sesame Oil

WINE: Albariño 2021

TWO

BUTTERNUT SQUASH SOUP

Crème Fraîche, Brown Butter Croutons, Fried Sage

WINE: Sémillon 2021

THREE

ROASTED BEET SALAD

Boursin, Grapefruit, Micro Greens, Rosemary Cracker, Rosé Vinaigrette

WINE: Rosé 2021

FOUR

VEAL MEATBALL

Spaghetti, Roasted Tomato Marinara, Basil Oil

WINE: Smasne Cellars French Creek Grenache 2019 &
Smasne Cellars Block #4 Syrah 2018

FIVE

LAMB T-BONE FRITES

Mushroom Ragu

WINE: Smasne Cellars Cabernet Sauvignon 2007 &
Smasne Cellars Petit Verdot 2007

SIX

DARK CHOCOLATE MOUSSE

Cherry Coulis

WINE: 12 Year Aged Port 2006