

KOSTA BROWNE

Kosta Browne Wine Dinner (with Sister Wineries)

November 12, 2024

Reception 5:30pm, Seated Dinner 6:15pm

Reception, Passed Snacks, Meet-n-Greet

Duckhorn, Sauvignon Blanc, North Coast, California, 2023

Whipped Goat Cheese Canapes + Classic Shrimp Cocktail + Prosciutto Wrapped Quince

Goldeneye, Brut Rosé Sparkling, Anderson Valley, N.V.

“Chicken-n-Biscuit”

Panko Crusted Guinea Fowl Breast, “Gravy”, Buttermilk Biscuit,

Stone Fruit Jam, Hazelnut-Honey Butter

Kosta Browne, One Sixteen Chardonnay, Russian River Valley, 2022

Alaskan King Crab Leg

Mango-Brown Butter Emulsion, Parsley Coulis, Lemon Zest, Toasted Coconut

Kosta Browne Selection of Pinot Noirs:

Willamette Valley, Oregon, 2022

Gap's Crown Vineyard, Sonoma Coast, California, 2022

Sta. Rita Hills, Central Coast, California, 2022

Iberico Pork 2-Ways

Ginger-Anise BBQ Glazed “Secreto” Shoulder & House-made Boudin Blanc

Okinawa Sweet Potatoes, Melted Cabbage, Spiced Cashews, “Plum Sauce”

Duckhorn, Three Palms Vineyard Merlot, Napa Valley, 2021

“Feuille de Brick” Robiola

Baked “Stracchino” Cheese, Sour Cherry Coulis, Candied Pecans, Arugula

\$275 per person

Retail wines available for purchase

RSVP to info@chimneypark.com

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