

# CAIN

## VINEYARD & WINERY

**October 7, 2021**

**6:30PM**

### **PASSED**

#### Compressed Melon

Prosciutto Di Parma, Rose Water, Strawberry

#### Pancetta Brie Tart

Cranberry, Spiced Walnuts

*Angels & Cowboys, Brut*

### **FIRST COURSE**

#### Chilean Sea Bass

Parsnip Mushroom Puree, Romesco

*Cain Cuvee, Napa Valley, NV16*

### **SECOND COURSE**

#### Pepper Crusted Veal Chops

Acorn Squash, Golden Beet Farro "Risotto", Maple Gastrique

*Cain Concept, The Benchland, 2012*

### **THIRD COURSE**

#### Seared Hudson Valley Foie Gras

Grilled Polenta, Pickled Blueberries, Candied Oranges, Spiced Citrus Puree

*Cain Five, Spring Mountain District, 2016*

**\$100 per person (does not include tax or gratuity)**

**Reservations Required: [christineh@abacus-jaspers.com](mailto:christineh@abacus-jaspers.com)**