



BLACK RAIL KITCHEN + BAR

presents a

Spring Winemaker Dinner

with

Cakebread Cellars



TUESDAY MAY 14 | 6 PM

Join us for a four course dinner by **Executive Chef Moises Hernandez** paired with wines from the Cakebread Cellars portfolio & presented by celebrated winemaker **Niki Williams**

MENU

AMUSE BOUCHE | 2022 *Sauvignon Blanc*

fresh salmon poke, spicy soy ponzu, green onions,
sesame seed, cucumber, crispy wontons

1ST COURSE | 2022 *Chardonnay*

day boat scallops, sweet potato puree, creme fraiche,
caviar and white truffle oil, micro chives

2ND COURSE | 2021 *Two Creeks Vineyard Pinot Noir*

herb panko crusted lamb chops, honey dijon sauce

3RD COURSE | 2021 *Cabernet Sauvignon*

beef wellington, wild mushrooms duxelles, fresh herbs,
wilted spinach, cabernet reduction

4TH COURSE | 2021 *Cabernet Franc*

assorted cheeses

\$99 per person* | To reserve, please call the restaurant at 760-931-0020
during our normal business hours or email samantha@blackrailkitchen.com

*before tax & 20% gratuity