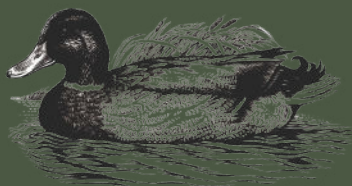




BLACK RAIL
KITCHEN + BAR

FEATURING



DUCKHORN
VINEYARDS

M E N U

RECEPTION | 2023 SAVIGNON BLANC

roasted fig & goat cheese crostini

1ST COURSE | 2022 CHARDONNAY

housemade chorizo and clams, saffron
broth, micro parsley

2ND COURSE | 2021 PINOT NOIR

duck leg confit, parsnip puree, winter
root vegetables, sour cherry compote

3RD COURSE | 2020 MERLOT

prime New York steak, blue cheese
mash potato, red wine reduction

4TH COURSE | BRUT ROSE

mascarpone fruit tart

