

*W*CELEBRATION OF CHOCOLATE



WINE DINNER

FEBRUARY 8



Presentation of Wine

Ron Breitstein, Fine Wine Manager, Kobrand Wine & Spirits

FIRST COURSE

Presented by Sean Moran
Vice President Sales and Marketing, BelGioioso Cheese Inc.

BELGIOIOSO CHEESE BOARD

*10 Month Parmesan, Cow & Sheep's Milk Gorgonzola,
24 Month Center Cut Extra Sharp Provolone*

Paired with Champagne Taittinger Brut La Française

SECOND COURSE

Presented by Matt Bauer
Executive Chef, Destination Kohler

SWEET POTATO & BLACK BEAN CHILI

*Avocado, Cashew Crème Fraîche,
Caramelized White Chocolate Corn Bread*

Paired with Cakebread Cellars Napa Valley Chardonnay, 2016

THIRD COURSE

Presented by Dan Dries
Chef & Restaurant Manager, Whistling Straits®

PAN-SEARED DUCK BREAST

*Wilted Swiss Chard, Baby Turnips,
Balsamic Cocoa Nib Emulsion*

Paired with Resonance Willamette Valley Pinot Noir, 2015

FOURTH COURSE

Presented by Lucas Oppeneer
Banquet Chef, Destination Kohler

MOLE PORK ROULADE

*Braised Pork Shoulder, Ancho-Sweet Potato Cake,
Smoked Beet Purée, Glazed Petite Carrot*

Paired with St. Francis Winery & Vineyards
Reserve Cabernet Sauvignon, 2015

DESSERT COURSE

Presented by Nicolas Blouin,
Head Pastry Chef, Destination Kohler

EUREKA

*Chocolate Mousse, Praline Crisp, Orange Marmalade,
Cocoa Nib Ice Cream*

Paired with Taylor Fladgate 325th Anniversary
Reserve Tawny Porto



in CELEBRATION
OF CHOCOLATE



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