



WINERY DINNER

*Amuse-Bouche; seared yellowfin tuna with tapenade, house cured Berkshire bacon
and assorted artisan cheeses*

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Venison Carpaccio with Oregon Truffle and Watercress

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Seared Sonoma Foie Gras, Celery Root Puree and Wild Berry Merlot Reduction

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Duck and Goose Confit Agnolotti with Chanterelle Ragout

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*Seared Loin of Anderson Ranch Lamb with Wine Braised Shoulder
and Emmer Risotto, Cabernet Reduction*

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*Wild Huckleberry Tartlette with Very Dark Chocolate Truffle
and Crème Fraiche Ice Cream*

FAT DUCK CATERING

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