



CAYMUS & DUCKHORN WINE DINNER

Wednesday, March 24th at 6:30pm
Guest Speaker

Featured Menu

ROCK SHRIMP

Coconut, Ginger and Lemon Grass
Caymus Conundrum

GRILLED RAINBOW TROUT

Baby Watercress, Romesco Sauce
Caymus Silver Unoaked Chardonnay

GRILLED BERKSHIRE PORK LOIN

Roasted Beets, Thyme Jus
Caymus & Clark Telephone Pinot Noir

GRILLED BUFFALO SIRLOIN

Fontina and Mushroom Risotto Cabernet Glace
Duckhorn Napa Cabernet Sauvignon

MILK CHOCOLATE AND DARK CHOCOLATE MOUSSE PARFAIT

Red Berries and Vanilla Bean Whipped Cream
Duckhorn Paraduxx

Tickets for this dinner are \$115 per person plus tax & gratuity and will be taken in the order received and secured by credit card payment.

All Beer & Cork Club members receive an additional 10% off of their ticket!
Please call 410-750-1880, or email rachael@victoriagastropub.com,
to make your reservations today!

Tasting Notes

CAYMUS CONUNDRUM

Powerful aromas of green apple, tangerine zest and honeysuckle. Core flavors of apricot, melon, pear and light vanilla are beautifully balanced by the sparkling acidity of citrus fruits. The lush, creamy, mouth-filling texture is heightened by powerful floral and bright tropical fruit notes and leads to a full, powerful finish.

CAYMUS SILVER UNOAKED CHARDONNAY

Light gold color with a pale green tint. Clean, lively aromas of honeydew melon and green apple carry over to delicate tropical fruit flavors of pineapple and papaya, balanced with crisp mineral notes. The full texture lasts through a luxuriously long finish.

CAYMUS CLARK & TELEPHONE PINOT NOIR

Rich scarlet color, with aromas of brown spice, caramel and soft tea. The velvety palate offers flavors of bright red fruit, warm spices and sweet oak, supported by firm acidity and refined tannins.

DUCKHORN NAPA CABERNET SAUVIGNON

Red currant, baked plum, blackberry and sweet black cherry. Adding further depth to this core of ripe fruits are notes of vanilla, molasses, allspice, fresh herbs and black olive.

DUCKHORN PARADUXX

Aromas of plum, chocolate and cherry pie accentuated by hints of violet, clove, cinnamon spice and vanilla bean. Bright red fruit flavors of cherry, strawberry and raspberry, contrasted by dark and compelling layers of blueberry, mocha and molasses. Great structure with smooth, fine tannins, a black pepper mid-palate and long nutmeg and red currant finish.