



PIERPONT'S  
AT UNION STATION

*Presesnts*

CAKEBREAD

CELLARS

WINEMAKER'S DINNER

Thursday, June 8, 2017 • 6:30PM

FOUR COURSES • \$125 per person

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AMUSE

HAMACHI | CHERIMOYA, GRAPEFRUIT & PINE SKEWER  
NAPA VALLEY SAUVIGNON BLANC 2015

FIRST COURSE

SEARED AHI TUNA | HONEYDEW, SECKLE PEAR,  
SMOKED COCONUT, COCONUT-MELON CREAM & ARUGULA  
NAPA VALLEY CHARDONNAY 2014

SECOND COURSE

BRAISED BOAR LOIN | MASALA TEA SPICE,  
BLACK MORELS, MARINATED CHERRIES & CHERRY GEL  
TWO CREEKS VINEYARDS PINOT NOIR 2015

THIRD COURSE

DRY AGED EYE OF RIBEYE | PORCINI-CRUSTED,  
PURPLE RUBOCHON POTATOES, BLACK CURRANT & DARK CHOCOLATE  
NAPA VALLEY CABERNET SAUVIGNON 2013  
& DANCING BEAR RANCH 2013

FOURTH COURSE

ORANGE GANACHE TART | PATE SUCEE CRUST,  
ORANGE DARK CHOCOLATE GANACHE, ORANGE GEL,  
CANDIED ORANGE SLICES & CANDIED COCOA NIB POWDER  
TAYLOR FLADGATE 30 YR TAWNY PORT