

JOSEPH PHELPS FEATURING INSIGNIA
WINE DINNER

PRESENTED BY ONE ELEVEN CHOP HOUSE
TUESDAY, OCTOBER 17TH, 2017

Grilled Moondancer Oysters
Meyer lemon granita, plum mignonette

JOSEPH PHELPS SAUVIGNON BLANC, NAPA, 2016

Vanilla Brined Pork Tenderloin

Roasted spaghetti squash, apple puffed quinoa

JOSEPH PHELPS FREESTONE CHARDONNAY,
SONOMA, 2014

Spanish Mackerel Wrapped in Banana Leaf
Saffron jasmine rice, olive & black beans

JOSEPH PHELPS FREESTONE PINOT NOIR,
SONOMA, 2014

Intermezzo
Blood Orange Sorbet

Cedar River Farm All Natural
New York Sirloin

Sixty day bourbon dry aged smoked cannellini purée,
wilted Swiss Chard, rosemary brown butter

JOSEPH PHELPS CABERNET, NAPA, 2014
JOSEPH PHELPS INSIGNIA, NAPA, 2013

Apple Spice Cake
Cider gastrique, Apple gelato

Prepared by Chef Andrew Hollingsworth
& Doug Gavaletz