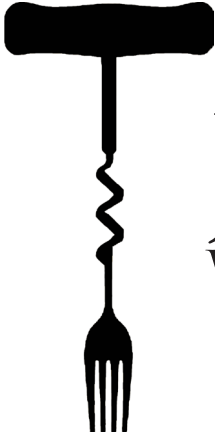


PIERPONT'S  
AT UNION STATION



*Presents*

J. WILKES

WINEMAKER'S DINNER

Tuesday, October 24, 2017 • 6:30PM

FIVE COURSES • \$95 per person + TAX & GRATUITY

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## AMUSE

ENCAPSULATED APPLE-PECAN HAROSET, PINEAPPLE, TANGERINE  
SANTA MARIA CHARDONNAY

## FIRST COURSE

RABBIT PORCHETTA  
POACHED RHUBARB, DILL BROTH

SANTA MARIA PINOT NOIR

## SECOND COURSE

DUCK LEG CONFIT

SEARED BREAST, BAKED BRIE, CREMINI MUSHROOMS

SANTA RITA HILLS PINOT NOIR

## THIRD COURSE

CROWN RACK LAMB

COCAO RUB, CASSIS GASTRIQUE, ROSTI POTATOES, OAK BOWL AROMATICS

PASO ROBLES CABERNET

## FOURTH COURSE

PEAR FRANGIPANE TART

ORANGE, APRICOT, HONEY WHIPPED MASCARPONE

LATE HARVEST PINOT BLANC

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