

# HUSIC

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## VINEYARDS

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THE UNION KITCHEN

### MENU

#### 1st Course

##### **Tri-color Quinoa Salad**

*Husic Vineyards, Sonoma  
Chardonnay – 2015*

*With roasted wild mushrooms and golden beets drizzled  
with a dill balsamic glaze  
topped with goat cheese rolled in toasted hazelnuts*

#### 2nd Course

##### **Jalapeno BBQ Shrimp**

*Husic Vineyards, Sonoma Coast  
Pinot Noir - 2014*

*Savory Korean glazed BBQ Gulf shrimp served  
on a bed of heirloom multi-color tomatoes  
and a butter lettuce cup*

#### 3rd Course

##### **Dried Mushroom Peppercorn Chateaubriand**

*Husic Vineyards, Cabernet Sauvignon  
Palm Terrace - 2013*

*Slow roasted to perfection served with herb crusted  
fingerling fries and charred root veg  
topped with a chanterelle cabernet demi glaze*

#### 4th Course

##### **White Chocolate Mousse Martini**

*Husic Vineyards, Special Selection*

*With a lemon blueberry compote served over peanut  
butter pound cake bites*