
Chef Chris Vogeli of III Forks presents
a culinary collaboration with Chef Tony Biggs of
Certified Angus Beef, featuring fine wines from Duckhorn.

Lagniappe

90-Day, Dry-Aged Eye of Round “Red Eye” Bites
Beef Tenderloin Poke

First Course

Beef Carpaccio of the Teres Major
ORANGE GARLIC TERIYAKI, WASABI GINGER

🦅 Goldeneye Brut Rose 2017

Second Course

Canoe-Cut Bone Marrow & Forest Mushroom Fondue

🦅 Goldeneye Pinot Noir 10 Degrees 2019

Third Course

Rib Spinalis Medallion Stuffed with Lobster & Spinach

🦅 Duckhorn Three Palm Merlot 2018

Fourth Course

Bone-in Short Rib Beef Wellington

TRUFFLE SAUCE

🦅 Duckhorn The Discussion

Sweet

Poached Fall Harvest Pear

ORANGE MASCARPONE & GINGER SNAP WAFFLE

🦅 Calera Viognier Doux



*Notice: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain conditions. Please direct any food allergy concerns to the manager prior to placing your order.