

# Wagner Family | Copper Cane Wine Dinner

April 23, 2024 at 6:00pm

## AMUSE BOUCHE

### Brûlée Pear Canapé

whipped goat cheese • apricot caviar

Gruet Pinot Meunier Sparkling Brut | 100% Tamaya Vineyards

## FIRST COURSE

### Jumbo Shrimp & Seared Steak Duo

goat cheese mornay • cocktail pearls • caramelized portobello  
demi-glace • arugula chimichurri

Emmolo 2022 Sauvignon Blanc | Red Schooner 2021 Malbec Voyage 11

## SECOND COURSE

### Grilled New Zealand Lamb Chop

three-cheese ravioli • basil pesto • charred heirloom tomatoes

Caymus-Suisun 2021 The Walking Fool

## THIRD COURSE

### Juniper Seared Duck Breast

mushroom ragu • smoked tomato jam • crisp shallots

Belle Glos 2022 Pinot Noir Clark & Telephone

## FOURTH COURSE

### Parmesan Crusted Petite Filet

sous vide asparagus • veal demi-glace

Caymus Vineyards 2021 Cabernet Sauvignon

*Presented by*

**Gabriel  
Ballantine**

New Mexico  
Fine Wine Specialist  
Level 1 Sommelier

**Daniela Villanueva**  
Sales Representative  
WSET Wine Level 2

Republic National  
Distributing Company

**Wagner**  
FAMILY of WINE

**COPPER CANE**  
WINES & PROVISIONS

**\$149pp++  
by reservation only**

  
Executive Chef Myles Lucero