



A decedent evening with the wines of Honig  
at Frogs Leap Public House  
12.6.18 6 to 9 PM  
\$165\* Each. Limited seating left, please call 828.456.1930 to reserve your seats.

*First*

**2017 Sauvignon Blanc**

**Russian Osetra Caviar & Beetroot Cured Faroe Island Salmon Gravlax**

Beet Creme Fraiche//Infused Clementine/Pickled Beet/Röstis Bernois

*Second*

**2016 Rutherford Sauvignon Blanc**

with

**Lemongrass Glazed Seared Foie Gras & Ginger Bread Pan Purdue**

Apricot Ginger Chutney/Coconut Cream

*Third*

**2015 Cabernet Sauvignon**

with

**Kakori Lamb Kebab**

Jhal Muri/Corriander Grape Chutney

*Fourth*

**2014 Single Barrel Bartolucci Cabernet**

with

**Juniper Seared Heat Of Prime Ribeye**

Truffle & Foie Gras Demi Glace/Maitake Mushroom/Pork Belly Lardon/Parisian Potatoes

*Last*

**Late Harvest Sauvignon Blanc**

with

**Semifreddo Profiterole Progression**

Chestnut Honey & Candied Orange Cream/Citron/Lemongrass Infused Clementine

Pistachio Turkish Delight Cream/Turkish Delight/Pomegranate/Halva

Caramel Goat Cajeta/Macadamia Powder/Banana Brûlée