

# BARNEY'S

Established 1893

## Five-Course Wine Pairing Dinner

THURSDAY, OCTOBER 16, 2025

### *Hors D'oeuvres*

**BEEF CROSTINI**  
WITH HORSERADISH SAUCE

**TOMATO BRUSCHETTA, COCONUT SHRIMP**  
**CURED TUNA & AVOCADO, DUCK WONTONS**

*Decoy Brut NV*

### *First Course*

**ROASTED BEET SALAD**  
MESCLUN GREENS, GOAT CHEESE, PEAR

*Duckhorn Sauvignon Blanc*

### *Second Course*

**PAN SEARED KING SALMON**  
OYSTER MUSHROOMS, SHRIMP AGNOLOTTI  
CRISPY ASPARAGUS, BASIL BEURRE BLANC

*Duckhorn Chardonnay*

### *Third Course*

**DUCK POLENTA**  
SALSA VERDE, AU POIVRE

*Calera Pinot Noir*

### *Fourth Course*

**SELECT ONE**

**BROKEN ARROW RANCH VENISON LOIN**  
SWEET POTATO AU GRATIN,  
BRAISED BRUSSELS SPROUTS  
SWEET CHERRY DEMI SAUCE

**PEPPERCORN CRUSTED FILET MIGNON**  
YUKON POTATO PUREÉ, HARICOT VERTS  
CREAMY COGNAC SHALLOT SAUCE

*Decoy Limited Cabernet*

### *Dessert*

**ORANGE MOUSSE**  
**FLOURLESS CHOCOLATE CAKE**

*Choice of Duckhorn Merlot or*  
*Decoy Limited Brut Rose*