

roots run deep

An evening of fine wine and food with
Roots Run Deep proprietor Mark Albrecht
and Chef Kent Rathbun.

Reception

Texas Gulf Snapper-Mango Ceviche
habanero-lime cream

Rabbit-Fennel Sausage, White Cheddar Biscuit
fall apple butter

Michel Briday Cremant Brut

First Course

Thai Style Clam and Emerald Rice Porridge
spicy lotus root

Educated Guess Chardonnay
Sonoma Coast '17

Second Course

Wood Grilled Maple Leaf Farm Duck Breast
foie gras-goat cheese bread pudding,
Remy Martin demi

Bound and Determined Cabernet Sauvignon
Napa Valley '16
Hypothesis Cabernet Sauvignon
Napa Valley '16

Third Course

Cumin Cured Bison Filet
Shiner Bock Rattlesnake Bean Chili
lobster-green chili tart, green apple slaw

The Scholar Cabernet Sauvignon
The Valedictorian Cabernet Sauvignon
The PhD Cabernet Sauvignon
Howell Mountain '14

Dessert

Chocolate S'more Tart
salted caramel, toasted coco marshmallow

The PhD Reserve Merlot
Pritchard Hill '16

by: Chef Kent Rathbun