



WINES of CANARD VINEYARD
with special guest Adam Fox

Wednesday, 23rd April, 2025

5:30 p.m. seated dinner

Four course dinner \$160 per person (excluding tax and gratuity)

Canard Vineyard has been creating hand-crafted wines in Napa Valley since 1984. Each year they produce nine single vineyard wines, each one expressing the remarkable complexities of the estate's unique terroir. The wines are produced from sustainably grown, dry farmed grapes, which are skillfully transformed into the finest expression of each varietal. They are dedicated to creating wines of distinction with an emphasis on quality over quantity.

Situated on the Northwest corner of Dunaweal Lane and the Silverado Trail in Calistoga, the twenty-five acre property is considered a historic vineyard in Napa Valley. The estate was the original homestead of Reason P. Tucker, who gained notoriety for leading the efforts to rescue the survivors of the ill-fated Donner Party.

Rich and Carolyn Czaplinski searched for what seemed like an eternity for the perfect vineyard with the climate and soil to grow the red varietals they needed for a world class wine. This quest finally came to an end in 1983 when they purchased what is now Canard Vineyard. Over the years, Carolyn, a master gardener and interior designer, transformed the historic home and surrounding grounds into something magical. Rich immediately got his hands dirty and tended to the vines. As a true gentleman farmer his philosophy was simple; "If you take care of the vines, the vines will take care of you." He has spent the last thirty-seven years doing exactly that, but also allowing the natural terroir to influence the distinctive characteristics of the wine. With the help of managing director Adam Fox, winemaker Brian Graham and their son Adam, Rich and Carolyn have assembled a small but talented team who share their desire to make the finest wines possible, while maintaining great integrity and respect for the land.

Book by calling 22 Bowen's (401)841-8884

Please note that substitutions regarding dietary restrictions cannot be made,
allergies will be accommodated.

For more information regarding the wines please visit www.canardvineyard.com



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FIRST COURSE

Family Style Frutti di Mare

local oysters, littleneck clams, lobster cocktail, fluke crudo, ceviche squid

Canard Vineyard Rosé, 'Coucher de Soleil,' 2023

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SECOND COURSE

Rabbit Raviolo

rabbit ragu and ricotta filling, fresh peas, rabbit espagnole, pecorino romano

Canard Vineyard Estate Zinfandel, 2019

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THIRD COURSE

Octopus Amatriciana

Guanciale, San Marzano, Calabrian chile, herbs, crispy garlic, fried capers, basil

Canard Vineyard 'The Rescuer,' 2019

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FOURTH COURSE

New York Strip

local seasonal vegetables, potatoes, morel demi-glace

Canard Vineyard Estate Cabernet Sauvignon, 2019

CULINARY TEAM

EXECUTIVE CHEF: JUSTIN GARCIA

EXECUTIVE SOUS-CHEFS: TAYLOR ZAHACEFSKI & ERIK HANSEN