



TRUCHARD VINEYARDS

WINE PAIRING DINNER

JUNE 10 | 6:30 PM

BUTTER-POACHED DIVER SCALLOPS

Sweet Corn Puree | Crispy Pancetta | Chive Oil | Lemon Zest

2024 Truchard Roussanne

ROASTED WILD MUSHROOM & SUNCHOKE TARTLET

Caramelized Onions | Thyme | Truffle Crema | Petite Herb Salad

2023 Truchard Pinot Noir

PAN-SEARED BEEF TENDERLOIN

Celeriac Puree | Roasted Baby Tri-Color Carrots | Cipollini Onions |

Bone Marrow Cabernet Reduction | Crispy Shallots

2023 Cabernet Sauvignon and 2023 Cabernet Franc

VALRHONA DARK CHOCOLATE MOUSSE

Blackberry Coulis

Toasted Hazelnut Praline

Cocoa Nib Tuile

Truchard Syrah or 2022 Merlot

\$130 per person + tax and gratuity
for more information call 409-683-4404

TO MAKE RESERVATIONS GO TO
MOODYGARDENS.ORG

OR SCAN

