



N O R M A N ' S
O R L A N D O

SATURDAY, AUGUST 11TH, 2018



PAUL HOBBS WINERY



AMUSE BOUCHE

DUNGENESS CRAB SALAD

AVOCADO SALSA VERDE ~ POPPED CORN ENCHILADO ~ CHARRED CORN TOSTADA
CHARDONNAY, PAUL HOBBS, ELLEN LANE ESTATE

STEAMED DUCK DUMPLINGS

SHIITAKE-YUZU BROTH ~ WASABI OIL ~ DUCK CRACKLINGS
PINOT NOIR, PAUL HOBBS, HYDE VINEYARD, CARNEROS-NAPA VALLEY

DRY-AGED STRIPLOIN STEAK

“CASSEROLE” POTATO PURÉE ~ BACON JAM ~ BRAISED PEARL ONIONS
CABERNET SAUVIGNON, PAUL HOBBS BECKSTOFFER DR. CRANE VINEYARD, NAPA

WEST COAST ARTISANAL CHEESES

OREGON BLUE ~ WAGON WHEEL ~ PURPLE HAZE
SYRAH, PAUL HOBBS, KICK RANCH VINEYARD, SONOMA COUNTY

MACARON “MARIE ANTOINETTE”

ROSE GANACHE ~ LYCHEE ~ RASPBERRY SORBET

“UP TO THE AGE OF FORTY, EATING IS BENEFICIAL; AFTER FORTY, DRINKING”.
-THE TALMUD



CHEF-PATRON: NORMAN VAN AKEN
EXECUTIVE CHEF: ANDRES MENDOZA
SOUS CHEF: CARLOS ROBLES
PASTRY CHEF: FRANÇOIS PAILLE
GENERAL MANAGER/WINE DIRECTOR: YUSUF YILDIZ
ASSISTANT GENERAL MANAGER/SOMMELIER: JUAN VALENCIA

