



HEITZ WINE DINNER

Thursday, May 16th, 2019 @ 6pm

\$105 pp (including gratuity) Includes:

Reception with Welcome Bubbly:

Italian Charcuterie & Raw Bar paired with Flor Sparkling Rose

1st course:

*“Fish & Chips” crispy smelts, salt n vinegar potato chips, gribiche
paired with Heitz Cellar Napa Valley Sauvignon Blanc*

2nd course:

*seared diver scallop, creamy fennel puree, melted leeks, fennel and citrus salad
paired with Heitz Cellar Napa Valley Chardonnay*

3rd course:

*duck, foie and red wine soaked cherries, Brussel leaves & sweet potato, duck jus
paired with Heitz Cellar Napa Valley Zinfandel*

4th Course:

*“Steak au Pouivre” marble potatoes, creamed mushrooms, charred asparagus
paired with Heitz Cellar Napa Valley Cabernet*

Dessert:

*butter cake, berries and port panna cotta
paired with Heitz Cellar NV Port Ink Grade*

Please alert your server of any food allergies as all ingredients are not listed for our menu. Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illnesses.