

STAG'S LEAP WINE CELLARS DINNER

February 27, 2018

6:30 pm

1st Course

Amuse Bouche

Cuistot Ceviche made with
Fresh Hapu'upu'u Seabass

Stag's Leap Wine Cellars AVETA Sauvignon Blanc 2016

2nd Course

Fresh Grilled Scottish Salmon
with Cucumber Dill Remoulade

Stag's Leap Wine Cellars KARIA Chardonnay 2015

3rd Course

Warm Mongolian New York Steak Salad
over Arugula

Stag's Leap ARTEMIS Cabernet Sauvignon 2015

4th Course

Crispy Chicken Paillard
with Farfalle Pasta and Fresh Thyme

Stag's Leap FAY Cabernet Sauvignon 2002

5th Course

Fresh Mixed Berry Tarte
with Vanilla Bean Crème Anglaise

Nicolas Feuillatte Brut

\$125 plus tax and gratuity