

Cuistot

The Napa Valley Experience

Wine Dinner

Hosted by Gillian Ballance, Master Sommelier ~ *One of only 25 women in the world!*

January 31, 2019

6:30 pm



1st course

Salmon Bocuse on spoons

Provenance Rutherford Sauvignon Blanc, 2017

2nd course

Striped Bass

over heirloom tomatoes in a fennel, caper and basil scampi sauce

Beringer Private Reserve Chardonnay, 2016

3rd course

Roasted Quail

Stuffed with sweet breads and natural juices

Etude Carneros Pinot Noir, 2016

4th course

Braised Short Ribs

in Stags'Leap Cabernet with root winter vegetables

Stags' Leap Winery "The Leap" Cabernet Sauvignon, 2015

5th course

Valrhona Chocolate Crème Brulee

Beaulieu Vineyard "Georges de Latour" Cabernet Sauvignon, 2015



\$125 per person plus tax and gratuity

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