



*Napa Valley*

*Wine Dinner*

*February 21, 2019*

*6:30 pm*

*Menu*

1st Course

**Crab Cake on Wild Baby Argula Salad**

*Rombauer Sauvignon Blanc 2017*

2<sup>nd</sup> course

**Mini Marsiellese Bouillabaise**

Saffron Broth with assorted seafood

*Rombauer Chardonnay 2017*

3<sup>rd</sup> Course

**Braised Short Rib Ravioli**

Rombauer Cabernet reduction, Truffle essence

with Crimini and Chanterelle Mushrooms

*Rombauer Merlot 2016*

4<sup>th</sup> Course

**Lamb Loin Wellington**

with Vegetable Bouquetiere and wild Lavender Jus

*Rombauer Cabernet Sauvignon 2016*

5<sup>th</sup> Course

**French Triple Crème Cheese**

on Lyonnaise toast with a bed of Figs and Pistachios

*Rombauer Zinfandel 2016*

*\$125 per person plus tax and gratuity*

*Cuistot*