

Rombauer Wine Dinner Menu

RECEPTION

Tray Passed Bites from Chef Beau
2017 Rombauer Sauvignon Blanc, Napa Valley

FIRST COURSE

Salt Roasted Beet & Citrus Salad
goat cheese, pickled shallot, arugula, ninja radish candied walnuts & herbed balsamic
vinaigrette
2017 Rombauer Chardonnay, Carneros

SECOND COURSE

Confit Duck & Mushroom Sugo
kale pesto, creamy pecorino polenta
2015 Rombauer Merlot, Carneros

ENTRÉE

Roasted Loin of Prime New York Strip
heirloom carrots, cipollini onions, foie gras mushroom risotto
2016 Rombauer Cabernet Sauvignon, Napa Valley

DESSERT

Dark Chocolate Tarte
gingersnap crust, salted caramel & milk chocolate cream
2016 Rombauer Zinfandel, California

Price: \$175 inclusive of tax & gratuity.