WINE DINNER

WEDNESDAY

JAN 22nd, 2020

7 PM

FOUR COURSE PRIX FIXE | WINE PAIRED DINNER $150*

TASTING WINES FROM SHAFER VINEYARDS

FIRST COURSE

Butternut Squash Soup
Pancetta | Brie Tart

Shafer, Chardonnay, 'Red Shoulder Ranch', Carneros 2017
100% Chardonnay

SECOND COURSE

Oxtail Ravioli
Truffle Butter Sauce

Shafer, TD-9, Bordeaux Blend, Napa Valley 2016
58% Merlot | 26% Cabernet | 16% Malbec

THIRD COURSE

Duck Leg Confit
Sweet Potato Puree & Huckleberry Glaze

Shafer, Relentless, Napa Valley 2015
90% Syrah | 10% Petite Sirah

FOURTH COURSE

Veal Porterhouse
Morel Mushroom Risotto

Shafer, One Point Five, Cabernet Sauvignon, Napa Valley 2016
100% Cabernet Sauvignon

DOLCI

For The Table
Homemade Biscotti

Coffee / Tea / Espresso / Cappuccino

**does not include tax & gratuity*