

HALL Napa Valley

Friday, January 20, 2012

Megan Gunderson
Assistant Winemaker

MENU

Fresh Dungeness Crab Salad
fennel, orange, Belgian endive
2010 HALL Napa Valley
Sauvignon Blanc

Roasted Kurobuta Pork Filet
caramelized red onions, chanterelle
mushrooms, merlot rice cake
2007 HALL Napa Valley Merlot

Grilled Filet Mignon
blackberry and chocolate sauces,
parsnip purée, wilted baby spinach
2009 HALL Napa Valley
Cabernet Sauvignon

Dried Fig Crème Brûlée
chocolate and walnut cioccolatini
2005 HALL Napa Valley
Late Harvest Sauvignon Blanc

Coffee Service

\$89 per person, plus tax & gratuity

Kendall-Jackson

Friday, February 17, 2012

Randy Ullom
Kendall-Jackson Winemaker

MENU

Seared Diver Scallop & Spinach Salad
apples, pineapple dressing
2009 Kendall-Jackson Avant Chardonnay,
California

Pappardelle with Wild Boar Ragù
Parmigiano Reggiano Stravecchio
2006 Kendall-Jackson Grand Reserve Pinot Noir
Monterey County, Jackson Estate Grown

Entrecôte of Beef
cabernet sauvignon & crème de cassis, chateau
potato, cabernet glaze
2007 Kendall-Jackson Grand Reserve Cabernet
Sauvignon
Sonoma County, Jackson Estate Grown

Apple Tarte Tatin
vanilla ice cream
2007 Kendall-Jackson Late Harvest Chardonnay
Monterey

Coffee Service

\$79 per person, plus tax & gratuity

FERRARI-CARANO

Friday, March 16, 2012

Sarah Quider, Winemaker

MENU

Burrata
strawberries, balsamic reduction
vanilla dressing, cialda
2011 Bella Luce

Dungeness Crab Risotto
peas and corn
Grana Padano
2010 Tre Terre Chardonnay

Coffee & Herb-Rubbed Rack of Lamb
truffle-Yukon Gold mashed potatoes, escarole
2008 Tresor

Two-Layer Cake
caramel and chocolate fudge
almonds, pralines, whipped cream
2009 Late Harvest "Eldorado Gold"

Coffee Service

\$79 per person, plus tax & gratuity

Grgich Hills Estate

Friday, April 20, 2012

Mr. Miljenko "Mike" Grgich
Owner and Winemaker

MENU

Warmed Triple Cream Brie
strawberry coulis, micro arugula
Grgich Hills Estate Fumè Blanc

Paupiette of Petrale Sole
salmon, scallop and spinach mousse
creamy dill sauce
2009 Grgich Hills Estate Chardonnay
Estate Grown, Napa Valley

Papardelle with Gleason Ranch Pork Ragù
porcini mushrooms, Grana Padano
2009 Grgich Hills Estate Zinfandel
Estate Grown, Napa Valley

Grilled Waygu Steak
licorice and star anise sauce
asparagus, mashed potatoes
2008 Grgich Hills Estate Cabernet Sauvignon
Estate Grown, Napa Valley

Meyer Lemon Tiramisu
2008 Grgich Hills Estate Late Harvest Violetta

Coffee Service

\$99 per person, plus tax & gratuity

HARTFORD FAMILY WINERY

Friday, May 18, 2012

Don Hartford, President

MENU

Lobster Ravioli
saffron cream sauce
2009 Hartford Court Chardonnay
Stone Côte Vineyard, Sonoma Coast

Warm Duck Confit Salad
dried sour cherries, spinach, sweet onion
2009 Hartford Court Pinot Noir
Fog Dance Vineyard, Green Valley of the
Russian River Valley

Lavender-Crusted Rack of Lamb
potato gratin, haricots verts
2009 Hartford Court Pinot Noir
Land's Edge Vineyards, Sonoma Coast

Chocolate Tart
zinfandel sauce, pink Himalayan salt
2007 Hartford Old Vine Zinfandel
Hartford Vineyards, Russian River Valley

Coffee Service

\$89 per person, plus tax & gratuity

B.R. COHN WINERY

Friday, June 22, 2012

Tom Montgomery, Winemaker

MENU

Watermelon Gazpacho & Poached Salmon
2010 B.R. Cohn Reserve Chardonnay
Sangiacomo Vineyard

Spinach Papardelle with Wild Hare Ragù
2009 B. R. Cohn Pinot Noir
Russian River Valley

Rack of Lamb Persillade
encrusted with parsley, garlic and bread crumbs
Berny potatoes, haricots verts
2008 B.R. Cohn Cabernet Sauvignon
Olive Hill Estate Vineyards, Sonoma Valley

Chocolate Brownie Sandwich
fresh cherry sauce, vanilla ice cream
2008 Cabernet Sauvignon Port
Olive Hill Estate Vineyards, Sonoma Valley

Coffee Service

\$89 per person, plus tax & gratuity