



Stags' Leap Winery

Passed Hors d'oeuvres

Maine Lobster Arrancine, Tomato Basil Dip

Station

Oysters on the Half Shell, Tarragon Mignonette, Key Lime Cocktail Sauce

Stags' Leap Winery Chardonnay, 2017

Amuse

Open Roll: Dungeness Crab, Ahi Tuna Toro, Salmon Caviar, Avocado, Micro Cilantro, Soy Crunch, Nori

Stags' Leap Winery Viognier, 2018

Fish

Olive Oil Poached Swordfish, Seared Key West Pink Shrimp, Israeli Cous Cous, Sautéed Orach, Parsley Pistou, Roasted San Marzano Tomato Merlot Butter

Stags' Leap Winery Merlot, 2016

Venison

Pan Roasted Venison Shortloin, Currant Compote, Red Kabocha Squash, Braised Spring Onion, Asparagus, Petit Sirah and Shallot Reduction

Stags' Leap Winery Petite Sirah, 2016

Beef

Grilled "Stuffed" Rib Eye, Prosciutto, Roasted Wild Mushrooms, Duck Fat Confit Potatoes, Green Peas & Mint Puree, Cabernet Sauvignon Glace

Stags' Leap Winery "The Leap" Cabernet Sauvignon, 2016

Dessert

Vanilla Bean Mascarpone Cheesecake, Local Organic Strawberries, Violets and Nectarine

Stags' Leap Winery Late Harvest Viognier, 2013