

QUAIL CREEK WINE DINNER

Course 1

BELLE GLOS 'OEIL DE PERDRIX' ROSE 2024
Goat cheese, fig, honey, prosciutto, crostini

Course 2

ARACIEL ALBARINO HARIBACH V VINEYARD,
SANTA MARIA VALLEY
Fennel, orange supremes, almonds, apples

Course 3

BELLE GLOS CHARDONNAY BALADE,
SANTA MARIA VALLEY 2023
apple & celery root remoulade with smoked
trout topped with fried shallots

Course 4

BOEN PINOT NOIR HARIBACH V VINEYARD RESERVE,
SANTA MARIA VALLEY 2023
Lamb two ways:
Braised lamb neck croquet with labneh &
pickle fennel salad AND
Rose harrisa rubbed lamb chop, saffron cous
cous, dukkah, golden raisins,
date & cinnamon demi

Course 5

QUILT RED WINE, NAPA VALLEY
Espresso panna cotta, raspberry coulis, toasted
hazelnuts, chocolate shavings, candied oranges

Featuring:



NOVEMBER 21, 2025

6:00 PM @ COPPER LOUNGE

Food Only

\$ 68.00 - Food
\$ 13.60 - Service Fees
\$6.05 - Tax
\$87.65 - Total



Food & Wine

\$111.75 - Food & Wine
\$22.35 - Service Fees
\$9.94 - Tax
\$ 144.04 - Total

SPACE IS LIMITED

PLEASE NOTE: PARTIES OF 2 ARE SUBJECT
TO BE SEATED WITH ANOTHER COUPLE