



NAPA VINTNERS' WINE DINNER

NOVEMBER 15, 2023

1ST COURSE

Roasted Black Pepper & Garlic Gulf Prawns over Kale & Leek Fondue with Citrus Vinaigrette
2021 SCHWEIGER ESTATE CHARDONNAY

2ND COURSE

Papillote of Halibut with Squash & Onions
2019 PATEL SAUVIGNON BLANC

3RD COURSE

Mixed Grill featuring Pork Tenderloin, Beef Short Rib and Lamb Chops
Served with Caramelized Baby Carrots and Wild Mushroom Polenta
2019 S.R.TONELLA SKY & VINE CABERNET SAUVIGNON
2019 SPOTO OAKVILLE CUVÉE

CHEESE COURSE

BRIE aux TRUFFES
Featuring Brie baked with mascarpone & truffle, pear and gorgonzola
2012 ZD NAPA CABERNET SAUVIGNON

DESSERT COURSE

White Chocolate Bread Pudding with Vanilla Bean Ice Cream and Raspberry Sauce

6:00 Meet & Greet ~ 7:00 Dinner - \$150 PP ++