

# THE ROMBAUER VINEYARDS WINE DINNER

June 14th, Friday

Gather 6.30 PM

Sit Down 7.00 PM

HORS D'OEUVRES

***Sauvignon Blanc Napa Valley 2017***

1<sup>ST</sup> COURSE

ROLLED HAMACHI CRUDO

Toasted almond tapenade, pickled spring radish and mustard seed, lemon caper emulsion, squid ink aioli, chili threads

***Chardonnay Napa Valley 2017***

2<sup>ND</sup> COURSE

PAN SEARED DUCK BREAST

Skillet corn bread, brown butter leek puree, smoked cherry gastrique, frizzled leeks, petite greens salad

***Cabernet Sauvignon Napa Valley 2016***

3<sup>RD</sup> COURSE

MEDITERRANEAN GRILLED LAMB CHOPS

Caramelized fennel puree, sundried tomato quinoa, charred mint chimichurri, citrus fennel slaw  
fried chickpeas

***Merlot Carneros 2016***

4<sup>TH</sup> COURSE

DESSERT

Chocolate Cherry Cake

***Zinfandel Napa Valley 2016***