

Palmas Vineyards™

December 4th 2013

AMUSE BOUCHE DUO

*Crab Maris with Champagne Foam & Blood Orange Pearls
Prickly Pear Sorbet with 34 Degree Marinated Feta*

COURSE ONE

*Robiola Brioche Sandwich with
Fuji Apple and Mission Fig Compote*

Louise Napa Valley Reisling

COURSE TWO

*Red Curry Seared Sea Scallop with toasted roe
in galangal foam*

Amalia Napa Valley Chardonnay

COURSE THREE

*Allspice Scented Breast of Duck nested in
Fiddlehead Ferns served on a Smoking Plank*

Napa Valley Cabernet Sauvignon

COURSE FOUR

*Braised Crispy Wagyu Short Rib with
puree of pumpkin and arbequino oil*

Gaston Napa Valley Cabernet Sauvignon

DESSERT

*Plum & Lemon Translucent Ravioli
Deconstructed Spiced Pear Almond Crepe
Gorgonzola with Honey Crisps*

Florencia Napa Valley Muscat Canelli

Tax and Gratuity are Additional.