



CREEKSIDE~DINING

Presents



Napa Valley

Wine Dinner – Thursday, February 21st 2019 ~ 6:30pm

\$170 per person

First Course

winter citrus salad, feta cheese, dates, pistachio mint

Wine Pairing – 2017 Rombauer Sauvignon blanc, Napa Valley

Second Course

dungeness crab tortelloni, lemongrass, coconut cream.

Wine Pairing – 2017 Rombauer Chardonnay, Napa Valley

Third Course

pressed duck confit, walnut crust, blueberry infused duck jus.

Wine Pairing – 2015 Rombauer Merlot, Napa Valley

Fourth Course

roast tenderloin of antelope, fig, dark cherry cabernet reduction

Wine Pairing – 2015 Rombauer Cabernet, Napa Valley

Fifth Course

Chocolate beignets, raspberry zinfandel coulis toasted almond creme anglaise

Wine Pairing - 2016 Rombauer Zinfandel, Napa Valley

A Vôtre Santé

Consuming undercooked meat, poultry, seafood, or shellfish may increase your risk of foodborne illness

As a courtesy to others, please turn off your cell phones