



Appetizers

Scallops - Potato Pancakes - Caviar

Pomegranate- Goat Cheese- Crostini

Blackened Shrimp – Crispy Cucumbers

Beef Tenderloin Carpaccio- Crostini

Oak Knoll District of Napa Valley Sauvignon Blanc 2016

First Course

Sweet Corn Gruyere Bisque

Toasted Chili Lime Pumpkin Seeds

Napa Valley Chardonnay 2016

Second Course

Octopus Carpaccio – Pancetta - Saffron Aioli

Materra Vineyard Right Bank 2013

Third Course

Seared Eye of Ribeye - Pommes Anna -Foie Gras -

Shaved Truffle - Demi and Asparagus

Hidden Block Cabernet Sauvignon 2012

Dessert

Chocolate Panini - "Mexican Espresso" Pot au Crème

Napa Valley Merlot 2010