

Stags' Leap

WINE DINNER

AMUSE

English Pea Soup

lemon crème fraîche, ossetra caviar, baby mint

AVETA SAUVIGNON BLANC, 2018

FIRST COURSE

Poached Lobster Salad

avocado purée, heirloom tomato, burnt honey & grapefruit dressing

KARIA CHARDONNAY 2018

SECOND COURSE

Seared Duck Breast

woodland mushrooms, roasted onion & foie gras sauce, pickled spring leeks

HANDS OF TIME PINOT NOIR, SONOMA COAST,

MAIN COURSE

Wagyu Tenderloin

sunchoke purée, Earth & Eats mélange of spring vegetables, smoked pancetta ham, cabernet reduction

ARTEMIS CABERNET SAUVIGNON 2018

CHEESE COURSE

Rustic Warn Caramelized Onion & Apple Tart

black & blue cheese *accident, maryland*, olive salad

SLV CABERNET

DESSERT

Popping Bubbles

white & dark chocolate shells, horchata sauce, caramel custard, chili cinnamon ganache