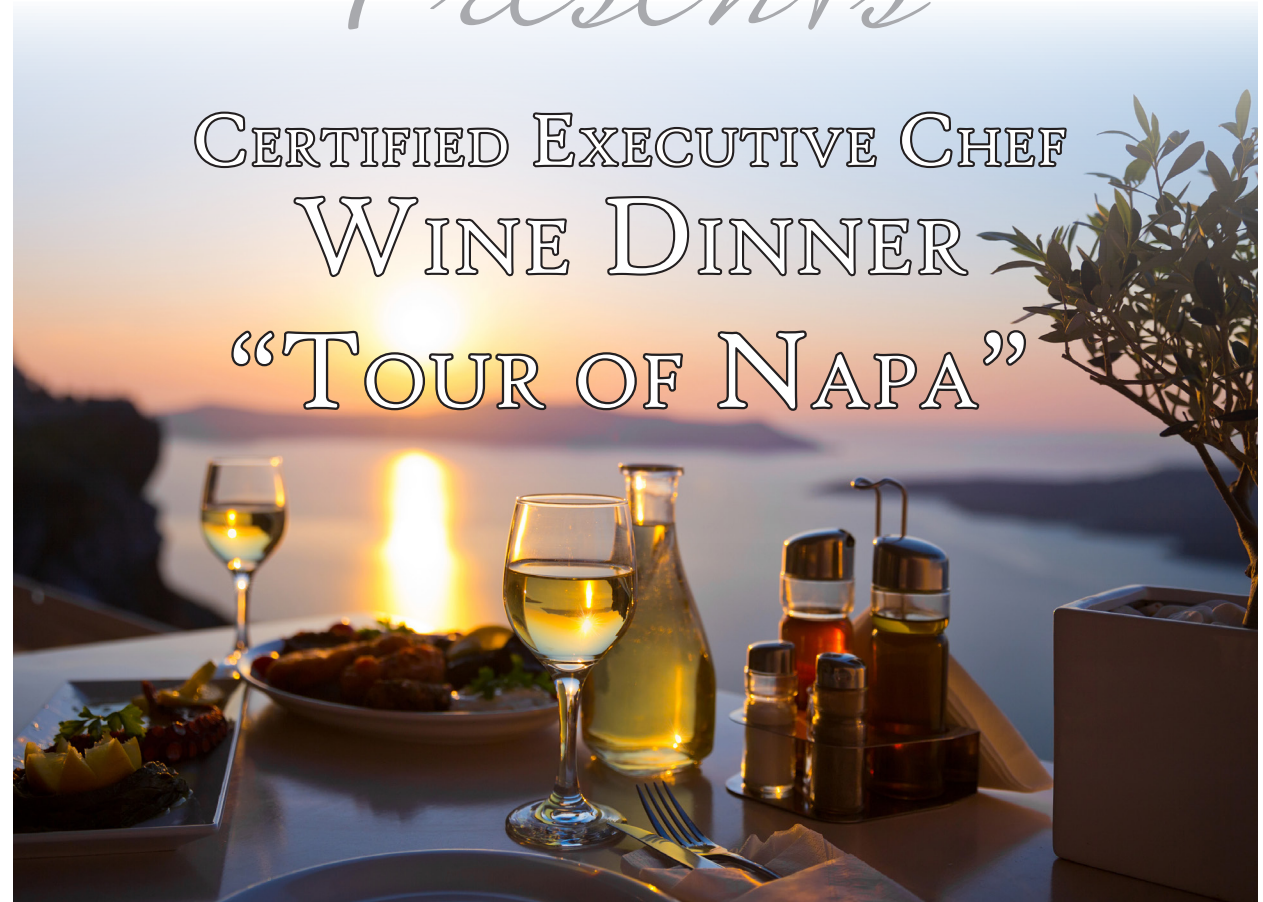




Quail Creek Country Club

*Presents*

CERTIFIED EXECUTIVE CHEF  
WINE DINNER  
“TOUR OF NAPA”



Wednesday, March 3, 2021

# Reception

*Borreo Sangiovese Rose, Napa Valley, 2020*

**Proscuitto Wrapped Strawberries**  
**Humbolt Fog, Fire Roasted Tomato**  
**Creamy Pâté, Apple, Cherry Tart**



# Dinner Menu

## *1st Course*

*Frog's Leap, Shale and Stone Chardonnay, Napa Valley, 2018*  
**Fried Oysters, Jerusalem Artichoke, Potato Cracker**

## *2nd Course*

*Whitehall, Tre Leoni, Napa Valley, 2017*

### **Braised Veal**

Bone Marrow Saffron Risotto, Toasted Walnut Cracker, Veal Jus

## *3rd Course*

*Martin Ray, Cabernet Sauvignon, Diamond Mountain District, 2018*

### **Wagyu**

Potato, Leek, Beech Mushrooms, Currant Pearl Onions, Bordelaise

## *4th Course*

*Rutherford Ranch Merlot, Napa Valley, 2018*

**Dark Chocolate, Black Berries, Cherries**