



## 5-COURSE HEITZ WINE DINNER

Tuesday, April 16th

### 1st Course

Red Beet Salmon

*julienne cucumber, carrots, red beets and trout caviar*

2021 Heitz, "Quartz Creek" Vineyard, Chardonnay, Oak Knoll

### 2nd Course

Truffled Mushroom Ravioli

*pan-seared diver scallops and foie gras reduction*

2020 Brendel, "Everbloom" Sauvignon Blanc, Napa Valley

### 3rd Course

Grilled Quail

*grilled green pea mousse, porcini polenta and Port wine reduction*

2018 Heitz, Cabernet Sauvignon, Napa Valley

2018 Heitz, Lot C-91, Cabernet Sauvignon, Napa Valley

### 4th Course

Wood Grilled Lamb Chops

*ginger baby carrots, honey balsamic reduction, pearl onion  
and smoked cheddar dressing*

2017 Heitz, "Trailside" Vineyard, Cabernet Sauvignon, Rutherford

2017 Heitz, "Linda Falls" Vineyard, Cabernet Sauvignon, Howell Mountain

### 5th Course

Pistachio Crème Brûlée

*fresh berries*

Heitz "Ink Grade" Port