

Indulge in an unforgettable culinary journey curated by Chef Raed Jallad, featuring an exquisite four-course wine dinner spotlighting the renowned Stags' Leap Winery.

May 30th | \$150 per person

First Course – Stags' Leap Savignon Blanc 2022

Fresh Citrus Marmalade & Pistachio Crusted
Crostoni with Tuscan soft cheese & prosciutto

Second Course – Stags' Leap Merlot 2018

Stuffed Agnolotti with Portobello Mushrooms
& Maine Lobster

Asiago Cheese Fondue with Fresh Black Truffle
Shavings & Toasted Walnuts

Third Course – Stags' Leap Investor 2020

Grilled Kansas City Rib-Eye Steak with
Mini twice Baked potatoes with Sauteed Haricot
Verts & Glazed Tri Color Carrots

Fourth Course – Stags' Leap Petite Syrah 2018

Dark Chocolate Mousse Cake with
Roasted Coffee Beans Garnish
Cheese Platter Trio