

WOMEN IN WINE

FEATURING WINES FROM
PRIDE MOUNTAIN VINEYARDS
SALLY JOHNSON, WINEMAKER

PASSED

FONTINA ARANCINI†

Roasted Pine Nuts | Sun-Dried Tomato Pesto

YELLOWFIN TUNA NIÇOISE*

Soft Cooked Quail Egg | Micro Fines Herbes | Dijon Aioli

PROSCIUTTO & BLACK MISSION FIG CROSTINI

Whipped Honey Ricotta | Lavender

Pride Mountain Vineyards Chardonnay Napa Valley 2016

COURSE I

DAY BOAT SEA SCALLOP CRUDO* GF

Trout Caviar | Yuzu Olive Oil | Micro Tangerine Lace

Pride Mountain Vineyards Viognier Sonoma County 2017

COURSE II

BLACK TRUFFLE GNOCCHI*

Parmesan Cream | Cured Pekin Duck Breast
Seared Foie Gras Dust | Micro Basil

Pride Mountain Vineyards Merlot Napa County 2016

COURSE III

ROSEWOOD (TX) WAGYU STRIPLOIN*

Petite Crudit  | Shiitake Demi-Glace

*Pride Mountain Vineyards Cabernet Sauvignon
Napa/Sonoma County 2015*

*Pride Mountain Vineyards "Reserve" Cabernet Sauvignon
Napa/Sonoma County 2015*

DESSERT

GRILLED PINEAPPLE & FLAMB  BANANA

White Pepper Ice Cream | Toasted Coconut
Roasted Butter Cake Crumbles

*Pride Mountain Vineyards Mistelle De Viognier
Sonoma County NV*

195 Per Guest Plus Tax & Gratuity

† Contains nuts GF Gluten-Free

*Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.