



STAGS' LEAP WINE DINNER

FRIDAY, MAY 12TH 2023

FIRST COURSE

seared tuna

cucumber mint raita, vadouvan
sauvignon blanc, stags' leap, napa valley 2021

SECOND COURSE

long island duck

heirloom carrots, braai spice, sherry dijon reduction
merlot, stags' leap, napa valley 2019

THIRD COURSE

35-day usda prime dry-aged ny strip*

broiled rapini, café butter, bordelaise
petite sirah, stags' leap, napa valley 2019

FOURTH COURSE

cheese & crackers

chef's selection of artisanal cheese,
with traditional accompaniments
cabernet sauvignon, stags' leap, napa valley 2019

\$150* PREMIUM 4-COURSE DINNER & WINE PAIRINGS

*Wines are carefully paired with each course.
Additional pouring available at discounted price.*



Stags' Leap

EXECUTIVE CHEF BEN HOFFMAN
BEVERAGE DIRECTOR & SOMMELIER PAULO VILLELA

*Served raw, undercooked or to your liking. Eating these items increases your chance of food borne illness, especially if you have certain medical conditions. Many of the dishes we serve contain nuts, shellfish and/or gluten. Please inform your server of any allergies prior to ordering. Price is per person, plus tax and tip.