

PLATED DINNER MENU

SANTA BARBARA - MENU 1

First Course

Calamari • Bruschetta

Family Style Platters

Second Course

Signature Vineyard Salad

Young field greens, goat cheese, candied walnuts, apple slices,
citrus vinaigrette

Third Course

(Choice of)

Organic Salmon

Sweet corn truffle puree, green beans

Twin Tenderloins

(2) Bacon wrapped petite filet mignons, mushroom risotto, demi-glace

Roasted Organic Chicken Breast

Mashed potatoes, baby carrots, natural jus

Pappardelle Pasta*

Roasted seasonal vegetables, red sauce

Fourth Course

Chef Selected Seasonal Dessert

PLATED DINNER MENU

CARNEROS - MENU 2

First Course

Shrimp Cocktail • Calamari

Family Style Platters

Second Course

Signature Vineyard Salad

Young field greens, goat cheese, candied walnuts, apple slices,
citrus vinaigrette

Third Course

(Choice of)

Lobster Risotto

Roasted cherry tomatoes, asparagus, fresh herbs

Organic Salmon

Sweet corn truffle puree, green beans

Twin Tenderloins

(2) Bacon wrapped petite filet mignons, mushroom risotto, demi-glace

Roasted Organic Chicken Breast

Mashed potatoes, baby carrots, natural jus

Fourth Course

Chef Selected Seasonal Dessert

PLATED DINNER MENU

Oakville - MENU 3

First Course

Seafood Sampler

Shrimp Cocktail • Signature Grilled Octopus
Family Style Platters

Second Course

Shrimp Bisque

Third Course

(Choice of)

Roasted Organic Chicken Breast

Mashed potatoes, baby carrots, natural jus

Pan-Seared Jumbo Diver Scallops

Asparagus & parmesan truffled risotto

8 oz. Prime Filet Mignon

Herb Roasted Potatoes, pan-roasted exotic mushrooms

Lobster Risotto

Roasted cherry tomatoes, asparagus, fresh herbs

Fourth Course

Chef Selected Seasonal Dessert

PLATED DINNER MENU

Rutherford - MENU 4

First Course

Seafood Platter

Shrimp Cocktail • Crab Cake • Calamari • Signature Grilled Octopus
Family Style Platters

Second Course

Lobster Bisque

Third Course

Signature Vineyard Salad

Young field greens, goat cheese, candied walnuts, apple slices,
citrus vinaigrette

Fourth Course

(Choice of)

Pan-Seared Chilean Sea Bass

Lobster Risotto, asparagus, micro-basil beurre blanc

8 oz. Prime Filet Mignon

Herb Roasted Potatoes, pan-roasted exotic mushrooms

Double Cut Prime Lamb Chops

Rosemary whipped potatoes, baby carrots, port wine demi

Roasted Organic Chicken Breast

Mashed potatoes, baby carrots, natural jus

Fifth Course

Chef Selected Season Dessert

PLATED DINNER MENU

Napa – Menu 5

First Course

Shellfish Sampler

Lobster Tail • Shrimp Cocktail • King Crab Legs • Oysters
Family Style Platters

Second Course

Lobster Bisque

Third Course

Caesar Salad

Parmesan, sourdough croutons, classic dressing

Fourth Course

(Choice of)

8 oz. Wagyu Filet Mignon

Truffle whipped potatoes, pan-roasted exotic mushrooms, truffle butter

16 oz. Prime Ribeye

Herb roasted potatoes, pan-roasted exotic mushrooms

Pan-Seared Chilean Sea Bass

Lobster Risotto, grilled asparagus, Thai-basil beurre blanc

Roasted Organic Chicken Breast

Mashed potatoes, carrots, natural jus

Fifth Course

Chef Selected Season Dessert

PLATED DINNER MENU

Wine Pairing Menu

First Course

Shrimp Cocktail • Crab Cakes • Oysters Rockefeller
Family Style Platters

Mary Edwards, Sauvignon Blanc

Second Course

Caesar Salad

Parmesan, sourdough croutons, classic dressing

Soter, North Valley, Pinot Noir

Third Course

(Choice of)

Pan-Seared Chilean Sea Bass

Lobster Risotto, grilled asparagus, micro-basil beurre blanc

Paul Blanc, Pinot Blanc

8 oz. Prime Filet Mignon

Herb Roasted Potatoes, pan-roasted exotic mushrooms

Mount Veeder, Napa, Cabernet Sauvignon

Double Cut Prime Lamb Chops

Rosemary whipped potatoes, baby carrots, port wine demi

Cross Barn, by Paul Hobbs, Cabernet Blend

Fourth Course

Chef Selected Chocolate Dessert

Taylor Fladgate 2001, Porto