

CHATEAU MONTELENA WINE DINNER

\$250per person (plus tax and service charge)

APPETIZERS - PASSED

Cured salmon Croissant

Handmade artisanal croissant, pickled mango, fresh herbs, ricotta

CHATEAU MONTELENA SAUVIGNON BLANC

FIRST COURSE

Peach Soup

Peach, pickled mustard seeds, brie & rosemary cheese mousse, green grapes

CHATEAU MONTELENA CHARDONNAY 2023, NAPA VALLEY

SECOND COURSE

Spiced Pork Belly, Beets & Rhubarb

Slow braised pork belly, rhubarb coulis, beet salad, fried leeks, brown butter edamame

CHATEAU MONTELENA ESTATE CABERNET SAUVIGNON 2022, CALISTOGA

THIRD COURSE

Beef Tenderloin & tomatoes

Slow roasted beef, cured tomatoes & grapes, asparagus, butter mashed potatoes, roasted tomato demi

CHATEAU MONTELENA ESTATE CABERNET SAUVIGNON 2012, CALISTOGA

DESSERT

Chocolate & Guava tart

Guava caramel, orange & grapefruit sable, caramelized chocolate mousse,

Dark chocolate shell, clericot sauce

CHATEAU MONTELENA 20 YEAR RUBY

**Please notify us of any food allergies. Food items are cooked to order or served raw.
Consuming raw or undercooked meat, seafood or eggs may increase your risk of foodborne illness.*