

ROMBAUER WINE DINNER

AMUSE

SMOKED WILD ALASKAN SALMON & CUCUMBER ROSE

ROMBAUER SAUVIGNON BLANC

1ST COURSE

CHAR ROASTED POBLANO CHILI- LOCAL GRILLED CORN, MANGO, PINEAPPLE,
SWEET ONION, WHIPPED QUESO FRESCO

ROMBAUER CHARDONNAY

2ND COURSE

DNA FAMILY FARM HEIRLOOM TOMATO AND BURRATA- THAI BASIL, LARDOMO
EXTRA VIRGIN OLIVE OIL, JACOBSON'S SMOKE SEA SALT, AGED BALSAMIC

ROMBAUER MERLOT

3RD COURSE

*WAGYU BEEF CHEEKS- RED WINE BRAISED CHEEKS, CREAMY PARMESAN POLENTA, BABY
CARROTS, SHAVED RADISH AND PICKLED RED ONION SALAD, PARMESAN TUILE*

ROMBAEUR ZINFANDEL

DESSERT

PETIT FOURS ASSORTMENT