



Welcomes

# Clos Du Val

Guest Speaker:

Ted Henry, Winemaker

## Pane Vegetale Primaveraile

Sesame lavosh, minted spring pea mash, crispy prosciutto, crumbled feta, roasted carrot & radish, caramelized shallot, orange vinaigrette

*Estate Chardonnay, Carneros 2015*

## Pan Seared Ruby Trout

Spaghetti squash, zucchini ribbons, fresh tomato concasse, olive tapenade

*Estate Pinot Noir, Carneros 2015*

## Persian Lamb Kofta

Spiced lamb meatball, toasted fennel, porcini puff, pistachio yogurt

*Estate Cabernet Sauvignon, Napa Valley 2014*

## Mesquite Grilled Ribeye Cap

Goat cheese whipped potatoes, braised baby leeks, balsamic-raspberry gastrique

*Hirondelle Cabernet Sauvignon, Stags Leap District 2014*

## White Chocolate & Poppyseed Semifreddo

Poached black plums, maple-hazelnut granola

*Zinfandel, Napa Valley 2014*

*Chef de Cuisine: Juan Rico*