



Rombauer Wine Dinner

Thursday, June 25th – 6:30 p.m.

*[reservations available only by calling 916-789-2002]**

First Course

Prosciutto Wrapped California Halibut

with grilled stonefruit, Point Reyes blue cheese, balsamic reduction, parsley

2018 Rombauer Sauvignon Blanc – Napa Valley

Second Course

Fresh and Roasted Figs

*roasted local figs served with vanilla-pecan compound butter –
fresh local figs sliced thin with honey and chili oil,
served with brioche toast points*

2017 Rombauer Chardonnay – Carneros

Third Course

Beef Tournedos

*wilted Heirloom beet greens with caramelized fennel,
sage Bèarnaise and pickled raspberries*

2016 Rombauer Cabernet Sauvignon – Napa Valley

Fourth Course

Cedar Smoked Duck Breast

*Dauphinoise potatoes, shallot red wine reduction,
nectarine marmalade*

2016 Rombauer Merlot – Napa Valley

Fifth Course

Vanilla Rum Crème Brulée

with spiced cookies and fresh berries

2017 Rombauer Zinfandel – Napa Valley

\$115 per person

plus tax and 20% gratuity