



Heitz Cellar Wine Dinner

Thursday, August 22nd - 6:30 p.m.

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

First Course

Late Summer Stone Fruit Gazpacho

crispy potato wrapped prawns and coconut curry cream

2016 Chardonnay - Napa Valley

Second Course

Aged Goat Cheddar Pupusa

*with fried plantain, refried red beans, papaya pico de gallo,
candied red onions, crema, micro cilantro*

2018 Sauvignon Blanc - Napa Valley

Third Course

Ink Grade Zinfandel Braised Short Ribs

*spiced fondant potatoes, caramelized cipollini onions
with a black cherry zinfandel jus*

2014 Zinfandel - Ink Grade Vineyard

Fourth Course

Lamb Lollipops

*with balsamic pickled black mission figs, tabbouleh and
a black current lamb demi-glace*

2014 Cabernet Sauvignon - Napa Valley

Fifth Course

Dark Chocolate Decadence Cake

with chocolate mousse, honeycomb and a mixed berry compote

Ink Grade Port NV

\$85 per person

plus tax and 20% gratuity

Chef
Nick Alves

*MUST BE 21 OR OLDER TO ATTEND

Sous Chef
Albert Sandoval