

Charles Krug Dinner

Hosted by Peter Mondavi, Jr.

August 4, 2018

Assorted Passed Hors d'Oeuvres
2017 Sauvignon Blanc, St. Helena, Napa Valley

Wellfleet Oysters on the Half Shell
Mignonette Sauce
2017 Sauvignon Blanc, St. Helena, Napa Valley

Seared East Coast Halibut
*Parsley Braised Fennel, Fish Cream, Grape Tomatoes, Parsley,
Lemon, English Peas*
2016 Chardonnay, Carneros, Napa Valley

Breast of Rock Cornish Game Hen
*Baby Arugula Salad, Warm Marjoram Gourmande, Chantrell Slivers, Walnuts,
Chardonnay Hen Sauce*
2016 Chardonnay, Carneros, Napa Valley

Seared Magret Duck Breast
*Carnaroli 'Risotto', Duck Confit, Carrot & Parsnip Brunoise,
Rich Duck Sauce, Blackberries*
2014 Merlot, Estate Grown, Napa Valley

Seared Wagyu Flatiron Steak
*Dauphinoise Potato, French Beans, Morel Mushrooms,
Cabernet Veal Sauce*
2014 Family Reserve Generations, Estate Grown, Napa Valley

Chocolate Raspberry Mousse
Limited Release Dessert Wine, Lot XX, Napa Valley