

GRGICH HILLS
ESTATE



NAPA VALLEY

Grgich Wine Dinner Menu

Tuesday, November 27, 2018 at 5:30pm

Foie Gras Torchon “Mi-Cuit”

Mission Fig Compote, Aged Port Reduction, Petit Toast

Paris Tasting Commemorative, Chardonnay 2015

Coquille St Jacques “Poêlée”

Fresh Wild Scallops, Potimaron Squash Mousseline

Beurre Blanc Foam, Lemon Caviar

Fume Blanc, Sauvignon Blanc 2015

Seared Tasmanian Ocean Trout

Venere Risotto, Sweet Pea Purée, Saffron Emulsion

Blue Beret, Chardonnay 2016

Pave of Braised Wagyu Beef Cheeks

Potato Purée with Truffles, Cabernet Réduction, Carrot Croustillant

Yountville Old Vine, Cabernet Sauvignon 2013

Double Cream Aged Cremont, Vermont

Baby Frisée Salad, Hazelnut Vinaigrette, Citrus Honeycomb, Toasted Baguette

Merlot, Napa Valley, Estate 2014

Poire “Belle Hélène”

A La Façon Du Chef Pâtissier

Violetta, Late Harvest 2014

\$120 per person (tax and gratuity not included)