



# *NAPA VALLEY*

## *WINE DINNER*

*FEBRUARY 23<sup>RD</sup>, 2017 (7PM)*

### MENU



#### FIRST COURSE:

*Sole and Spring Vegetable Roulade with Scallops Meuniere and  
Pernod Infused Saffron Rice*

*Wine: 2010 Godspeed Vineyards Chardonnay, Mount Veeder, Napa Valley*



#### SECOND COURSE:

*Butter Lettuce with Braised Kurobuta Pork Belly, Apple and Pear Salad*

*Wine: 2012 Beran Zinfandel, Calistoga, Napa Valley*



#### THIRD COURSE:

*Roasted Provimi Veal Chop with Perl Onion Mustard Cream  
Spinach Timbale, White Asparagus and Purple Fingerling Potato*

*Wine: 2009 Bravante Cabernet Sauvignon, Howell Mountain, Napa Valley*



#### FOURTH COURSE:

*Earl Grey Cheesecake with Blackberry Frangelico Coulis Friandiese*

*Wine: 2012 Trefethen Late Harvest Riesling, Oak Knoll, Napa Valley*

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**\$79 plus tax and gratuity. Please call Adam Folden at (281) 334-1000 ext 2022 for tickets.**