

BISTRO 90 SPRING WINE DINNER



THE NAPA VALLEY WINE ESTATE
ESTABLISHED 1885



Monday, April 10, 2017

RECEPTION AT THE BAR

6 -6:30 pm

Assortment of Appetizers and Charcuterie

En Route - Pinot Noir, 2014 / En Route - Chardonnay, 2014

DINNER

6:30 pm

first course

BUTTER POACHED LOBSTER TAIL

Russian Red Kale & Beet Micro Greens, Arugula & Blood Orange Pesto

Nickel & Nickel - Stiling Vineyard Chardonnay, 2014

second course

PLUM & CHERRY MARINATED PORK OSSO BUCO

Roasted Fennel, Wild Mushroom Risotto

Nickel & Nickel - Bear Flat Merlot, 2014

third course

ESPRESSO BRAISED SHORT RIB

1855 Grand Island Ranch, USDA PRIME Beef Short Rib, Cipollini Onions, Creamy Gorgonzola Polenta

Nickel & Nickel - State Ranch Cabernet Sauvignon, 2013

fourth course

COCOA RUBBED FILET MIGNON

USDA PRIME Center Cut Filet Mignon, Rosemary Au Gratin Potatoes,

Boysenberry & Far Niente Cabernet Reduction

Far Niente - Oakville Cabernet, 2013

dessert

MANGO CREME BRULEE, CHOCOLATE GANACHE, FRESH BERRIES

Dolce - Single Vineyard Late Harvest Wine, 2010

\$159 PER PERSON, TAX INCLUDED