



## Chateau Montelena Wine Dinner

*Tuesday, March 14, 2017*

*6:30 pm*

*Guest Speaker: Brian Baker, VP Sales & Marketing*

Tray Passed Upon Arrival

Sliced Raw Diver Scallop, Mango, Mint Chutney, Toasted Almonds, Chives

Seared Sesame Seed Crusted Ahi Tuna, Mandarin, Fennel Skewers

*Wine Pairing: Chateau Montelena Riesling, Ava Potter Valley 2014*

### First Course

Fois Gras Torchon, Scallop Potato, Apple Grape Ginger Salsa, Shiitake Broth

*Wine Pairing: Chateau Montelena Chardonnay, Napa Valley 2013*

### Second Course

Rigatoni Pasta, Pancetta, Pecorino Romano, Caramelized Onion, Tomato Sauce

*Wine Pairing: Chateau Montelena Estate Zinfandel, Napa Valley 2013*

### Third Course

Sous Vide Water Buffalo, Grilled Tomatoes, Green Onion, Demi Glace, Gorgonzola, Mashed Potatoes

*Wine Pairing: Chateau Montelena Estate, Cabernet Sauvignon, Napa Valley 2013*

### Fourth Course

Chocolate Mousse Sponge Cake, Chocolate Ganache, Toasted Almonds, Vanilla Gorgonzola Dolce Sauce, Fresh Berries

*Wine Pairing: Quinta do Noval Black Porto NV*

\$175.00 Per Person, plus tax & gratuity

Executive Chef Walter Cotta