



Robert Craig Wine Dinner

Featuring Elton Slone

April 21, 2017

149.95 per guest (tax & gratuity excluded)



Santa Barbara Heirloom Tomato Gazpacho

White Shrimp & Avocado Spring Roll

Robert Craig Chardonnay "Gaps Crown Vineyard" Sonoma Coast, Sonoma County 2014



Maple Leaf Duck, Shaved Brussels Sprouts, Baby Spinach & Parmesan Salad

Warm Duck Bacon, Dried Cranberries & Sherry Vinaigrette

Robert Craig, Zinfandel, Black Sears Vineyard, Howell Mountain, Napa Valley



Wild Mushroom, White Corn & Pinenut Stuffed Texas Quail

Blue Cheese-Sage Polenta & Port-Orange Reduction

Robert Craig, Merlot, Howell Mountain, Napa Valley 2014



Pistachio Crusted Lamb Chops

Bayaldi Gratin, Elephant Garlic Fritters & Red Wine-Mustard Sauce

Robert Craig, Cabernet Sauvignon, Mount Veeder, Napa Valley 2014



Petits Fours

Menu Created and Prepared by Executive Chef/Partner Yvon Goetz & Executive Sous Chef Jim Fritz
Wine Paired by Sommelier Rafael Hernandez