



and



THE HESS COLLECTION

Celebrate Napa Valley Restaurant Month with Winemaker Dave Guffy

January 17, 2012

FIRST COURSE

Laura Chenel Herbed Goat Cheese Tart
Brioche Toast with Smoked Salmon and Meyer Lemon Cream Sauce

2009 Hess Collection Sauvignon Blanc, Allomi Vineyard

SALAD COURSE

Maine Lobster Salad with Young Greens, Avocado, Red Onion & Grapefruit
Citrus Vinaigrette

2009 Hess Collection Chardonnay, Napa Valley

ENTRÉE

New Zealand Lamb Chops with Roasted Root Vegetables
Applewood Smoked Bacon-Pinot Noir Reduction

2009 Sequana Pinot Noir, Russian River Valley

ENTRÉE

Roasted Waygu Eye of Ribeye with Yukon Gold Potato Gratin
Wild Mushroom-Cabernet Sauce

Cave Selection - 2004 Hess Collection Cabernet Sauvignon, Mt. Veeder

Pre-release - 2008 Hess Collection Cabernet Sauvignon, Mt. Veeder

DESSERT

Apple Tart Tatin with Vanilla Bean Gelato

2006 Hess Collection Late Harvest Chardonnay, Su'skol Vineyard
(2 ounce pour)

\$195.00 per person

includes gratuity and sales tax

Price includes one 3 oz. pour of each wine, coffee and tea