



An evening with, Stag's Leap Wine Cellars With a dinner prepared by, Executive Chef Daniel Maurice and Team

Menu
Hors d'oeuvres
Sauvignon Blanc

Pan Seared Skate Wings

Green Garlic, Artichokes, Rainbow Carrots, Pea Shoots, Roasted Bell Pepper Coulis KARIA Chardonnay

Thyme Roasted Squab Breast

Mascarpone Polenta, Asparagus, Morel Mushrooms, natural jus ARTEMIS Cabernet Sauvignon

Spring Vegetable Garden Crisp

Dry Aged Grass Fed New York and Slow Poached Beef Cheeks

Parsnip-Mashed Potato, Broccoli Rabe, Glazed Shallots, Braising Jus FAY & S.L.V Estate Cabernet Sauvignon

Tempura Roquefort Crisp, Edel de Cleron and Goat Cheese Crostini

Date Compote, Pear Puree and Candied Walnuts

Friday March 22nd, 2013
Reception begins at 7:00 pm
\$115.00 per person (+20% tax and service charge)