



Heitz Cellar Wine Dinner

Friday, April 30th 2010 ~ 6:30pm

\$ 95 per person (*plus tax & gratuity*)

Executive Chef: Umberto Rubelli ~ Pastry Chef: Jean Canaby
Heitz Cellar: Kaj Hallstrom ~ Wine Specialist: Jim Galvin

Starter

Ahi Tuna Tartare served with Crispy Wontons

Paired with: Heitz Cellar Sauvignon Blanc, Napa 2008

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First Course

Grilled Jumbo Sea Scallops
With sautéed Endive in a Garlic Sauce

Paired with: Heitz Cellar Chardonnay, Napa 2007

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Second Course

Baked New Zealand Rack of Lamb
Served with Mediterranean Vegetable Caponata

Paired with: Heitz Cellar Cabernet Sauvignon "Bella Oaks", Napa 2003

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Entrée

Kobe Rib Eye in a Porcini Mushroom Sauce
Served with Roasted Red Potatoes and Seasonal Vegetables

Paired with: Heitz Cellar "Martha's Vineyard", Napa 2001

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Dessert

White Chocolate Mousse and Dark Chocolate Truffle in a Crispy Almond Shell

Paired with: Heitz Inkgrade Port, Napa NV

~ *Menu and Wine items are subject to change* ~

Wines will be Available for Purchase at Special Event Pricing