



Beaulieu Vineyard Winemaker Dinner

Tuesday May 24th, 2022 ~ 6:30 PM

\$175 per person (plus tax & gratuity)

First Course

Amberjack Crudo

Mango Granita, Pickled Onion, Ginger Citrus Marinade, Crisp Garbanzos, Sorrel Leafs

2019 Napa Valley Chardonnay

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Second Course

Black Truffle Wild Mushroom Risotto

Chard Leeks, Fines Herb Risotto, Morel Mushrooms, Aged Balsamic, Shaved Black Truffle

2018 Napa Valley Merlot

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Third Course

Braised Lamb Shank Empanada

Pineapple Herb Goat Cheese, Diced Pear, Confit Pearl Onion, Peppadew Coulis

2018 Napa Valley Rutherford "Reserve" Cabernet Sauvignon

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Intermeso

Lemon Sorbet

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Fourth Course

Snake River Farm Ribeye Cap

Celery Root Purée, Guava Harrissa Glaze, Tempura Squash Blossoms

2018 Napa Valley George de Latour Cabernet Sauvignon

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Fifth Course

Milk Chocolate Tortellini Crunch

Milk Chocolate Pasta, White Chocolate Ricotta Crunch Filling, Cherry Gel

2017 Napa Valley Tapestry Blend

Speaker ~ Trevor Durling

Executive Chef ~ Jesus Mendoza