

1865

WINE CELLAR

NEAL FAMILY VINEYARDS WINE DINNER

March 26, 2020

COCKTAIL RECEPTION

2018 Sauvignon Blanc , 2017 Zinfandel Rutherford AVA

Lamb Chop Lollypops with Raspberry Cabernet Sauce

Yellowfin Tuna Tartare Mini Cones with Wasabi Aioli

Cauliflower Gruyere Bites with Dill Crème Fraiche

Pork Belly Mango Skewers with Hoisin Glaze

Thai Chicken and Sugar Cane Skewers with Cucumber Dipping Sauce

STARTER

2017 Napa Valley Chardonnay

Sea Scallop

Locally-sourced diver sea scallop duet over baby kale and chervil risotto with tomato caper confit and a Neal Family Vineyards Sauvignon Blanc beurre blanc.

SALAD

2018 Sauvignon Blanc

Citrus & Kumquat Salad

Zesty greens, winter citrus and candied kumquats with tarragon champagne vinaigrette.

MAIN

2014 Howell Mountain Estate Cabernet Sauvignon

The main course is served as a duo entrée.

Venison & Halibut

Grilled Vermont venison chops with turbinado sugar-caramelized shallots and blackberry bordelaise demi glaze and roasted halibut with herbed Parmesan crust and lemon caper beurre blanc.

Served with mini Yukon gold, local bacon and scallion croquettes as well as a roasted asparagus and heirloom baby carrot bundle.

DESSERT

2012 Rutherford Dust Petite Syrah

Dessert is served as a trio.

Pistachio Panna Cotta

Served with salted caramel brittle.

Syrah-Poached Seckel Pear

Served with vanilla bean sabayon.

Espresso Ganache Chocolate Petit Four

Garnished with chocolate-dipped espresso bean.



To better serve you, please inform your server if you have any known food allergies or dietary restrictions. Consuming raw or uncooked meat, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness.