

# napa valley®

GRILLE

## FRANK FAMILY VINEYARDS WINE-PAIRING DINNER

Thursday, June 20, 2019 | 7 p.m.

### FIRST COURSE

#### **Yellowtail Sashimi\***

tamari-mirin marinade, spicy lemon vinaigrette, rice wine vinaigrette, orange segments, candy almonds, red Fresno chili peppers, radishes, cucumbers, cilantro

*2012 Sparkling Rosé*

### SECOND COURSE

#### **Crab Bucatini Carbonara\***

cream, egg yolk\*, pancetta, nutmeg, lemon zest, English peas, finger lime caviar, blue crab beurre monté

*2016 Chardonnay, Lewis Reserve*

### THIRD COURSE

#### **Roasted Petit Filet Mignon\***

mushroom velouté, summer truffles, pan-seared cipollini onions

*2015 Cabernet Sauvignon, Napa Valley*

### FOURTH COURSE

#### **Rack of Lamb**

sautéed kale, apricots, dark cherry au poivre sauce

*2011 Red Wine, Winston Hill*

### DESSERT

#### **Chocolate Molten Strawberry**

baked chocolat au lait, strawberries, chocolate whipped cream, coffee-chocolate sauce

*NV Zinfandel Port*

**\$125 per person**

*excluding tax & gratuity*

**To reserve your seat, call (310) 824-3322.**

Before placing your order, please inform your server if a person in your party has a food allergy. While we attempt to use reasonable efforts to prevent the introduction of the allergen of concern into the food we serve, we cannot guarantee that the allergen was not introduced during another stage of the food chain process or involuntarily by us.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.