



Proudly Welcomes  
**Grgich Hills Estate**

Reception

**Radicchio Salad**

Warm beets and goat cheese with candied walnuts and aged balsamic  
2015 Napa Valley Fume Blanc

Primi

**Granchia al Torta**

Crabcake with a lemon caper aioli  
2014 Napa Valley Chardonnay

Secondi

**Rotelle di Parma**

with housemade lamb bolognese  
2014 Napa Valley Merlot

Principale

**Braised Short Ribs**

with a red wine pancetta glaze and blue cheese whipped potatoes  
2012 Yountville Old Vines Cabernet Sauvignon

Dolce

**Raspberry Sorbet**

2014 Violetta Late Harvest

Thursday June 28, 2018

\$105.00 per person