



Stags' Leap Winery

Special Guest, Mr. Cristophe Paubert, Winemaker

Executive Chef Eric Hellner Head Sommelier Thomas Price

~

2010 Stags' Leap Amparo Rose of Grenache

~

Seared Scallop with Spring Onion and Pea Purees

Weathervane sea scallop lightly seasoned then seared, with Walla Walla spring onion and sweet pea purees, shaved Oregon truffles and sea salt

2009 Stags' Leap Viognier, Napa Valley, Ca.

~

Chef Eric's Southern style Fried Quail and Waffles

Yam puree and blackberry drizzle

2007 Stags' Leap Merlot, Napa Valley, Ca.

~

Grilled Endive and Frisse

With Humboldt Fog, toasted hazelnuts, apples and warm bacon vinaigrette

***2006 Stags' Leap "Ne Cede Malis" Field Blend, Estate Grown,
Napa Valley, Ca.***

~

28 Day Dry-Aged Filet Mignon

6oz. dry-aged filet, mesquite grilled with Yakima Valley asparagus, 18 year-aged balsamic vinegar, shaved Reggiano Parmiggiano, and tournade potatoes

***2005 Stags' Leap Cabernet Sauvignon "The Leap", Estate Grown,
Napa Valley, Ca.***

~

Artisan Cheese Plate

With honeycomb and Marcona almonds

1999 Stags' Leap Petite Syrah from Magnum, Napa Valley, Ca.