

GRGICH HILLS ESTATE

A JOURNEY THROUGH NAPA VALLEY

First Course

2022 Chardonnay

Dungeness Crab & Maine Lobster

Papaya-Celery Root Purée, Meyer Lemon, Caramelized Fennel, Champagne Butter, Crispy Leeks

Second Course

2025 Rosé

Hamachi Crudo

Compressed Watermelon, Cucumber, Shiso, Pink Peppercorn, Yuzu Vinaigrette

Third Course

2022 Zinfandel

Roasted Duck Breast

Cherry Reduction, Duck Confit Croquette, Garnet Yam Purée, Charred Radicchio, Natural Duck Jus

Fourth Course

2021 Cabernet Sauvignon

New Zealand Rack of Lamb

English Pea Purée, Bebe Farms Roasted Heirloom Carrots, Cipollinis, Rosemary Lamb Jus

Fifth Course

2021 Cabernet Sauvignon, Paradise Block, Yountville, Old Vine

Seared Venison Loin

Black Garlic Purée, Roasted Maitake, Blackberry Jus, Juniper

Dessert

2018 Violetta, Late Harvest

Violetta

White Chocolate & Vanilla Bean Panna Cotta, Local Apricot Compote, Almond Financier

Tommy Bahama®

MIRAMONTE
Resort & Spa

