

# Menu

## GOAT CHEESE CROSTINI WITH TOASTED ALMONDS

A wonderful combination of flavors converging together to create the perfect crostini bite from salty, sweet, to savory

*Paired with:* 2013 Gabrielle Collection Equilateral Cabernet Sauvignon, Oak Knoll District of Napa Valley, Estate Grown

## GC NAPA VALLEY ESTATE EXTRA VIRGIN OLIVE OIL OLIO NUOVO\_TOAST WITH SEA SALT

This Olio Nuovo (new olive oil) is the first olive oil bottled from the press that goes in bottle!

## BUTTER LETTUCE & ARUGULA SALAD WITH SEARED SCALLOPS

Perfect golden-brown scallops to accompany your favorite salad.

*Paired with:* 2014 Pietro Family Cellars Chardonnay Oak Knoll District Napa Valley

## FLAMBÉ MUSHROOM SOUP

This woodsy mushroom soup will make your taste buds dance with every bite.

*Paired with:* 2011 Gabrielle Collection Juxtaposition Cabernet Sauvignon Napa Valley

## PAN SEARED FILET MIGNON, GOUDA MASHED POTATOES AND SAUTÉED BROCCOLINI WITH A CABERNET SAUVIGNON PAN SAUCE

This is the ultimate steak dish for that special occasion sure to please your taste buds in every way

*Paired with:* Gabrielle Collection Juxtaposition Cabernet Sauvignon 2012 Napa Valley

## CABERNET SALTED CHOCOLATE DIPPED STRAWBERRIES

Elegant twist on classical romantic dessert

*Paired with:* Gabrielle Limited 2013 Cask 321 Cabernet Sauvignon Napa County



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