

+ luminaria +
restaurant & patio

ROMBAUER VINEYARDS
SEPTEMBER 22, 2022

1ST COURSE

Carpaccio di Polpo

House-Made Spanish Octopus Salami | Arugula | Sweet Drop Peppers | 'Candied' Lemons | Balsamic

Rombauer Vineyards Sauvignon Blanc 2021

2ND COURSE

Crispy Pork Belly

Smoked Pork Belly | White Hominy Gnocchi | Ancho Tomato Foam | Radishes

Cilantro Lime Caviar | Confit Cippolinis

Rombauer Vineyards Proprietor Selection Carneros Chardonnay 2020

3RD COURSE

"Jackalope" Wellington

Juniper Spiced Elk | House-Made Rabbit Sausage | Spinach | Wild Mushroom Duxelles | Puff Pastry

Carrot Glazed Carrots | Confit Tomato | Red Wine Demi-Glace

Rombauer Vineyards Diamond Selection Napa Valley Cabernet Sauvignon 2017

INTERMEZZO

Watermelon Granita

4TH COURSE

Pistachio Crusted Lamb Loin

Colorado Lamb | Butternut Squash "Steak" | Rosemary Apples | Roasted Fennel | Veal Marrow Bordelaise

Rombauer Vineyards Gino Rinaldi Vineyard Fiddletown Zinfandel 2018

5TH COURSE

Apple Tarte Tatin

Caramelized Apple | Puff Pastry | Cinnamon Oat Streusel | House-Made Vanilla Crème Fraîche Ice Cream

Orange-Amaretto Reduction | Fresh Blackberries

Rombauer Vineyards Joy Late Harvest Carneros Chardonnay 2018

Chef Tony Smith