

+ luminaria +
restaurant & patio

Stag's Leap Wine Cellars Dinner
January 30th at 6:30 PM

FIRST COURSE

Velvet Lobster Bisque

Zia Crostini

2016 Hands of Time Chardonnay, Napa Valley

SECOND COURSE

Porkbelly

Plum Blackberry Glaze

2013 Hands of Time Red Blend, Napa Valley

MAIN COURSE

Roasted Colorado Lamb Chop

Black Cherry Demi | Double Cream Herb Polenta

2014 Fay, Cabernet Sauvignon, Napa Valley

2014 SLV, Cabernet Sauvignon, Napa Valley

DESSERT

Raspberry Banana Mousse

Cheesecake Marble | White Chocolate Crust

2014 Cask23 Cabernet Sauvignon, Napa Valley

\$125 per person (all inclusive)

Executive Chef – Arturo Urreola

Reservations 505-984-7915