

NEAL

FAMILY VINEYARDS

Thursday, September 14th 2017

Chef's Seasonal Amuse Bouche

1st Course:

Jumbo Prawns & Chilled Honeydew-Pear Gazpacho

Heirloom Cherry Tomatoes, Avocado and Micro Basil

Neal Family Cellars, Sauvignon Blanc, Napa, 2016

2nd Course:

Crispy Australian Barramundi

Roasted Yellow Beet Coulis, Sun choke-Exotic Mushrooms & Crispy Pork Belly Lardons

Petit Syrah, Rutherford Dust, Napa, 2011

3rd Course:

Bacon wrapped Buffalo Tenderloin

Porcini Farotto, Pea Tendrils & Wild Huckleberry Reduction

Neal Family Cellars, Cabernet, Napa, 2013

Main Course:

Cocoa Nib crusted New Zealand Lamb Chop

Blue Cheese Polenta, Roasted Asparagus & Baby Carrots

Lingonberry Sauce

Neal Family Cellars, Cabernet, Howell Mountain, 2008

Dessert:

Selection of Petits Fours