

Etude Wine Dinner

Wednesday, April 12, 2017 at 7pm

Grilled Spring Vegetable Salad
green & white asparagus, grilled ramps, pine nut vinaigrette, parmesan tuille
2013 Napa Valley Chardonnay



Prosciutto Wrapped Monkfish
olive caponata, fire roasted pepper coulis
2015 Carneros Pinot Gris



Spring Chicken
sous vide chicken roulade, charred lemon crème, spring vegetable ragout
2013 Rita Hills Pinot Noir Fiddlestix Vineyard



Braised Lamb Shank
spring pea puree, artichoke barigoule
2014 Pinot Noir



Waffle Brownie Sunday
*coffee waffle, sullivan farms blackberry ice cream,
cabernet chocolate reduction*
2013 Napa Valley Cabernet Sauvignon