

FREEMARK ABBEY



NAPA VALLEY

Wine
DINNER | 05.18.2022

Amuse Bouche

ORA KING TARTARE

in crisp sesame coronet, lemon grass foam

First Course

COMPRESSED MELON SALAD

with prosciutto di parma, gorgonzola cheese,
candied pecan, dill

Sauvignon Blanc 2020

Second Course

SAKURA PORK BELLY

tamari & honey glazed, over roasted apple & parsnip puree,
hazelnut, apple & brussels sprout slaw

Chardonnay 2020

Intermezzo

ACAI & MERLOT SORBETTO

Third Course

BRAISE CREEK STONE BEEF CHEEK

over paparadell pasta, truffled red wine cream sauce, braised
cabbage, crisp parsnips

Merlot 2018

Fourth Course

ALMOND OPERA CAKE

espresso icing, dark chocolate ganache, bittersweet shavings

Cabernet Sauvignon 2018