



TRINCHERO

NAPA VALLEY

WINE DINNER | 04.13.2021

amuse bouche

POTATO CROISSANT
chive crème fraîche, caviar, gold leaf

first course

SOUTH AFRICAN LOBSTER TAIL
whipped tarragon & pea puree, lemon curd, green apple powder,
confit anise, cured egg yolk, black sea salt

Sauvignon Blanc

second course

ALDEN HILLS BALLOTINE AU VIN
wild mushroom risotto, mission fig & cabernet emulsion,
crisp parmesan tuile

Cabernet Sauvignon

intermezzo

TEA SMOKED PEACH SHOOTER
beetroot & blood orange foam

third course

SOUTH AFRICAN LOBSTER TAIL
chardonnay & lemon poached, freshly baked truffle croissant,
grated manchego cheese, lobster bisque

Chardonnay

fourth course

BLUEBERRY & THYME CRISP
vanilla bean gelato, toasted heirloom oats, orchid honey

Malbec