



# CHATEAU MONTELENA

## WINE DINNER

MAY 3, 2017

### FIRST

**HOKKAIDO SCALLOP  
CRUDO** 2015 Potter Valley  
Riesling  
Asian pear, yuzu,  
kaffir lime

### SECOND

**CAMPO LINDO HEN** 2014 Napa Valley  
Chardonnay  
cooked over oak embers,  
king crab tortellini, ramps,  
pickled strawberry,  
uni emulsion

### THIRD

**VOL-AU-VENT** 2014 Napa Valley  
Cabernet Sauvignon  
roasted Le Québécois veal,  
compressed rhubarb, beets,  
tempura bing cherry

### FOURTH

**PRIME WET  
AGED RIBEYE** 2006 Estate  
Cabernet Sauvignon  
hakurei turnips, spring  
onion, Thane's spinach

### FIFTH

**LEMON & OLIVE  
OIL CAKE** 2014 Estate  
Zinfandel  
vanilla bean glaze, lavender  
semifreddo, pistachio  
tuile, strawberry

Executive Chef **Joe West**  
Chef de Cuisine **Spencer Knipper**  
Executive Pastry Chef **Kelly Conwell**

\*These items may be served raw or undercooked. Consuming raw or under cooked meats, poultry, or eggs may increase your risk of food borne illness.