



AN EVENING WITH DOMINIC
AND AMY CHAPPELLET
— tue, nov 30 —

hors d'oeuvres—

LOBSTER TARTLETS *uni, sesame & scallion*
LAMB TARTARE *confit tomato & anchovy*

BRUNO PAILLARD 'PREMIÈRE CUVÉE' - CHAMPAGNE

1st course—

WARM CELERY ROOT & LEEK SOUP
king crab, kushi oyster, cucumber, pear

CHAPPELLET CHENIN BLANC - NAPA VALLEY 2019
CHAPPELLET 'SANGIACOMO'
CHARDONNAY - CARNEROS 2018

2nd course—

GUINEA HEN ROULADE
*black trumpet mushrooms, chestnut
& foie gras cannelloni*

CHAPPELLET 'FEDRICK' PINOT NOIR
- SONOMA COAST 2018
CHAPPELLET ZINFANDEL - NAPA VALLEY 2016
CHAPPELLET MALBEC - NAPA VALLEY 2015

3rd course—

POMEGRANATE LACQUERED SQUAB
*swiss chard, wheat berries,
delicata squash & licorice*

CHAPPELLET 'SIGNATURE' CABERNET
SAUVIGNON - NAPA VALLEY 2008
CHAPPELLET 'SIGNATURE' CABERNET
SAUVIGNON - NAPA VALLEY 2018

entrée—

DRY-AGED PRIME RIBEYE
yukon potato gratin, perigord truffle, gem lettuce

CHAPPELLET 'PRITCHARD HILL' CABERNET
SAUVIGNON - NAPA VALLEY 2007
CHAPPELLET 'PRITCHARD HILL' CABERNET
SAUVIGNON - NAPA VALLEY 2012
CHAPPELLET 'PRITCHARD HILL' CABERNET
SAUVIGNON - NAPA VALLEY 2013

dessert—

PARIS BREST
apple, toasted oat ice cream, calvados thyme