



— R O B E R T —
BIALE
V I N E Y A R D S

Wednesday, February 12th, 6:30pm

First Course

Humboldt Fog over Arugula, Strawberries and Candied Pecans in White Balsamic Dressing
2021 Robert Biale, R.W. Moore Vineyard, Zinfandel, Coombsville, Napa Valley

Second Course

Smoked Salmon Carpaccio with Red Onions, Fried Capers, Caviar, Crème Fraiche & Dill
2022 Robert Biale, "Black Chicken," Zinfandel, Napa Valley

Third Course

Duck Ragu with Homemade Tagliatelle and Whipped Gorgonzola
2022 Robert Biale, Stagecoach Vineyard, Zinfandel, Napa Valley

Fourth Course

Grilled, Dry Rubbed California Tri-Tip Steak with Slow Cooked Greens
2022 Robert Biale, "Royal Punishers," Petite Sirah, Napa Valley

Dessert

Chocolate Budino
Espresso & Coffee Service

\$199 per person, plus tax and gratuity