



CAYMUS
VINEYARDS

Wine Dinner

AN OFFERING FROM THE CHEF

ROSE & GARNET OYSTERS

Rosé and Lemon Granita

Wine Pairing: Conundrum White Blend

FIRST COURSE

KING SALMON CRUDO

Whipped Goat Cheese and Beet Mousse,
Walnuts, Peach, Endive, Nori, Citrus Honey Vinaigrette

Wine Pairing: Emmolo Sauvignon Blanc

SECOND COURSE

PAN SEARED CHILEAN SEA BASS

Apple Honey Glaze, Cauliflower Puree,
Charred Brussels Sprouts & Asparagus, Scallion, Caviar

Wine Pairing: Mer Soleil Reserve Chardonnay

THIRD COURSE

FILET MIGNON

Crispy Potato Al Forno, Broccoli Rabe,
Chanterelle Mushrooms, Calabrian Chilis, Truffle Bagne Cauda

Wine Pairing: Caymus California Cabernet Sauvignon

FOURTH COURSE

WILLOW BEND LAMB CHOP

Herb Crusted, Crispy Polenta,
Roasted Root Vegetables, Cabernet Demi-Glace

*Wine Pairings: Caymus Napa Cabernet Sauvignon
40th Anniversary & 50th Anniversary*

FIFTH COURSE

CHOCOLATE TORTE

Valrhona Chocolate, Flourless Cake, Spiced Almonds

Wine Pairing: Caymus Special Select