

# blue water cafe

NAPA VALLEY HARVEST DINNER 2018

## MENU

### RECEPTION

Assorted Oysters and Sushi from the Raw Bar

**2014 Schramsberg Blanc de Blanc**

### FIRST COURSE

Bay Scallops and Blistered Corn Salad with Bacon, Avocado, Nectarine and Arugula

**2016 Heitz Cellar Napa Valley Chardonnay**

**2016 St. Supery Estate Virtu White Blend**

### SECOND COURSE

Moulard Duck Confit with Golden Chanterelles, Butternut Squash and Okanagan Cherries

**2016 Benovia Russian River Pinot Noir**

**2016 Twomey Cellars Russian River Pinot Noir**

### THIRD COURSE

Rack of Lamb cooked over Botanical Hay, Herbs and Aromatics  
Goat Cheese Polenta, Swiss Chard, Roasted Red Pepper, Green Chickpeas,  
Summer Savoury Jus

**2014 Twomey Cellars Merlot**

**2014 St. Supery Estate Elu Red Blend**

### FOURTH COURSE

Grilled Brant Lake Wagyu Flat Iron Steak and Braised Shortrib  
Roasted Heirloom Carrots, Truffle Whipped Potatoes, Crispy Brussel Sprouts,  
Ancho Chili Beef Reduction

**2013 Silver Oak Cellars Alexander Valley Cabernet Sauvignon**

**2012 Heitz Cellar Trailside Vineyard Napa Valley Cabernet Sauvignon**

[Purchase Tickets](#)