



CAYMUS WINE DINNER

fall 2021

AMUSE-BOUCHE

PROSCIUTTO & MELON LOLLIPOP

mint-basil cantaloupe, herb cream

EMMOLO SAUVIGNON BLANC

napa valley/suisun valley, california

PAN SEARED SEA SCALLOP

charred eggplant purée, purple potato hash

MER SOLEIL CHARDONNAY

santa lucia highlands, california

DUCK RAGOÛT

creamy polenta, basil purée

CAYMUS-SUISUN GRAND DURIF

suisun valley, california

FILET with CREMINI MUSHROOMS

CAYMUS CABERNET SAUVIGNON

napa valley, california

ACCOMPANIMENTS

sautéed broccolini with garlic
chèvre & bleu mac & cheese

CHOCOLATE GANACHE TART

berry jam, meringue cookie

coffee & tea service