



# HESS

## *Wine Dinner*

### DINING EXPERIENCE FOR THE TABLE†

\$90 per Guest

Includes four courses & wine pairings

#### Amuse Booze

**HESS, Sauvignon Blanc Shirttail Ranches North Coast**

#### 1<sup>st</sup> Course

**ROASTED GOLDEN BEET SALAD\*\***

pistachio-crusted goat cheese, arugula, orange supremes, pistachio butter, pickled onions, lemon balsamic vinaigrette & balsamic glaze

*paired with*

**HESS COLLECTION, Chardonnay**

**Napa Valley**

#### 2<sup>nd</sup> Course

**PATAGONIAN BAY SCALLOPS À LA MEUNIÈRE**

cauliflower mash & crispy prosciutto dust

*paired with*

**LION TAMER, Red Blend Napa Valley**

#### 3<sup>rd</sup> Course

*choice of*

**PETITE FILET MIGNON\* & COLBERT SAUCE**

8oz paired with brown sugar-glazed heirloom rainbow carrots  
- or -

**SEA BASS\* & MUSHROOM TARRAGON SAUCE**

7oz paired with brown sugar-glazed heirloom rainbow carrots

*paired with*

**HESS, Cabernet Sauvignon Allomi Napa Valley**

#### 4<sup>th</sup> Course

**STRAWBERRY PANZANELLA**

strawberry red wine sauce, fresh mint, macerated strawberries & housemade chantilly cream

† Wine Dinner available 3/3/21 - 6/17/21. Not valid on Easter Weekend 4/3/21 - 4/4/21. Not valid on Mother's Day Weekend 5/8/21 - 5/9/21. Dining experience for the table available in restaurant or for outdoor dining only. Entire table must participate. While supplies last. Guests may substitute wine pairing with a non-alcoholic beverage.

\* Consuming raw or undercooked meats (such as rare/medium rare), poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions; these items may contain raw or undercooked ingredients.

\*\* Item contains or may contain nuts