

Take The Leap

a Leap Year Dinner

*Champagne Toast with Edible Gold
Cuvée Dom Pérignon Brut – Épernay*

To Begin

Beausoleil Oysters
Mandarin Fluid Gel, Organic Salmon, Scallion
&
Jamón
Valdeón, Marcona Almond, Mache, Toast

Stags' Leap Sauvignon Blanc, Napa

First Course

Rabbit Saddle
Black Pudding, Asparagus, Egg, Upland Cress

Stags' Leap Viognier, Napa

Fish Course

Sous Vide Abalone
Tomatillo, pink Lady Apple, Shaved Jalapeño, Shoyu

Stags' Leap Chardonnay, Napa

Meat Course

3oz Dried A5 Wagyu
Wild Mushroom, Siberian Caviar, Beef and Truffle Tea

Stags' Leap The Investor Red Blend, Napa

Cheese

Tête de Moine
Currant Marmalade, Hazelnut Brittle, Kerststol

Stags' Leap Cabernet Sauvignon Limited Reserve, Napa 2019

Dessert

23K Golden Sphere
Champagne Mousse, Strawberry Coulis, Lemon Sorbet

Stags' Leap Fortified Petite Sirah, Napa 2016



by Executive Chef James Hackney in collaboration with Stags' Leap Winery