

## ***Peju Wine Dinner***

Thursday, February 1<sup>st</sup>

\*Seating Limited\*

\*Must have reservations\*

6:30-9:30pm

\$90++ per person

### **Appetizer Display**

Charcuterie Board

*Cupcake Prosecco*

### **First Course**

#### **Citrus Salad with Pan Seared Scallops**

Served with Blood Orange Vinaigrette

#### ***Peju Napa Valley Sauvignon Blanc (2016)***

*The perfect balance of robust tropical fruit and fresh green florals. Light with refreshing acidity, the initial sip offers juicy flavors of orange blossom, passion fruit and papaya moving into flavors of vibrant melon and hints of grapefruit.*

### **Second Course**

#### **Ox Tail Ravioli with Celeriac Puree with Asparagus Frito**

#### ***Peju Napa Valley Cabernet Sauvignon (2014)***

*Ripe red berries, plum and vanilla bean infuse the glass of our rich 2014 Cabernet Sauvignon. On the palate, a perfect balance of structured tannins and fruit envelope the taste buds, displaying fresh raspberry, leather, smoke and toasted marshmallow. This wine culminates in a long finish with layers of cinnamon and anise.*

### **Third Course**

#### **Braised Pork Shank with Smoked Eggplant**

#### ***Peju Napa Valley Cabernet Franc (2014)***

*Rich and juicy, our 2014 Cabernet Franc offers aromas of ripe blueberry, raspberry, currant and cranberry with complementing subtleties of juniper and sweet cigar box. Thoroughly delicious and wonderfully balanced on the palate with juicy cherry, blackberry, and violet flavors, this wine is bright and round with well integrated, mouth-filling tannins.*

**Fourth Course**  
**Prosciutto Wrapped Venison with Spiced Grilled Pear, and Fried Goat  
Cheese Crumbles**

***Peju Napa Valley Piccolo Red Blend (2012)***

*A merlot-dominant blend with smaller amounts of sauvignon and petit Verdot in the mix. There's a plushness at first, with mixed berry fruit and spice that follow through on the palate.*

**Fifth Course**  
**Roasted Apple En Crouete with Cherries Jubilee and Vanilla Ice Cream**

***Mercat Brut Nature Cava***

*A delicate bead in the glass of soft golden color. The nose bursts with rich pear, green apple and hints of cream. On the palate the wine shows great finesse and balance with notes of papaya and pear rounded out with hints of hazelnuts, finishing with crisp acidity and freshness.*