



ROBERT MONDAVI WINE DINNER

FIRST COURSE

Butter Basted Sea Scallop

Sweet Corn Puree, Heirloom Tomato

Robert Mondavi Oakville Fumé Blanc 2022

SECOND COURSE

Char Grilled Chilton County Peach

Prosciutto, Mozzarella Ciligini, Balsamico

Robert Mondavi Napa Valley Chardonnay 2022

THIRD COURSE

Braised Beef Short Rib

Polenta Cake, Roasted Baby Carrot, Braising Jus

Robert Mondavi Napa Valley Red Blend 2019

FOURTH COURSE

New Zealand Lamb Chop

Rosemary Garlic Potato, Veal Glace

Robert Mondavi 60th Anniversary Cabernet Sauvignon 2023

DESSERT

Bomboloni

Sugared Italian Mini Doughnuts

139.00 per person excluding tax and gratuity

*Menu subject to change

*Meats, poultry, seafood, and shellfish may be served raw or undercooked.
Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness.