



CHAPPELLET

April 30th, 2026

Reception

Tray Passed Hors d'Oeuvres

Chappellet Garden Cocktail

chardonnay, spring herbs, lemon, sparkling wine

First Course

Spring Jumbo Lump Crab Salad

asparagus tips, english peas, baby lettuces, chardonnay vinaigrette, parmesan crisps

Chappellet Chardonnay, Sangiacomo Vineyard, Carneros 2023

Second Course

Maple Leaf Farms Seared Duck Breast

truffled potatoes, foraged local ramps, buttered baby carrots, fava beans, cherry-port glaze

Chappellet Merlot, Napa Valley 2022

Intermezzo

Citrus & Champagne Grantié

meyer lemon, prosecco, mint

Third Course

Expressions of Beef

Pan Seared Prime Filet Mignon - spring garlic-herb butter

Slow Braised Beef Short Ribs - red wine jus

Handmade Waygu Beef Ravioli - truffle cream

Chappellet Mountain Cuvee, Proprietor's Blend, Napa Valley 2023

Fourth Course

Strawberry & Elderflower Tart

lemon sabayon, crème fraîche ice cream

Chappellet Signature Cabernet Sauvignon, Napa Valley 2022

\$150pp++