CAYMUS
VINEYARDS

WINE DINNER

Passed Hors D'oeuvres

Mini Shepherd's Pie

Tuna Tataki Bites

Caviar Gougères

Paired with 2022 Conundrum White or 2022 Red Blend, California

First Course

Duck Confit & Onion Tart

with Endive Salad

Paired with 2019 Caymus Vineyards Special Selection Cabernet Sauvignon, Napa Valley

Second Course

'Killer Spaghetti & Short Rib'

Paired with 2009 Caymus Vineyards Special Selection Cabernet Sauvignon, Napa Valley

Third Course

Dry Aged Ribeye

Whipped Potatoes, Bordelaise

Paired with 2022 Caymus Vineyards 50th Anniversary Cabernet Sauvignon, Napa Valley

Fourth Course

Molten Chocolate Cake

Duck Fat Caramel, Roasted Banana Ice Cream

Paired with 2012 Caymus Vineyards Cabernet Sauvignon, Napa Valley

Vic & Anthony's®
STEAKHOUSE

PHILIPPONNAT

CHAMPAGNE

CHAMPAGNE DINNER

Reception

Fresh Truffled Popcorn

Paired with Royal Reserve

First Course

Individual Siberian Caviar

Traditional Accompaniments

Paired with 2019 Caymus Vineyards Special Selection Cabernet Sauvignon, Napa Valley

Second Course

Chicken Karaage

Okonomi Sauce, Petite Salad

Paired with Royal Reserve Non Dose

Third Course

Filet

Crispy Potato Pave and Horseradish Crème Fraîche

Paired with Grand Blanc Extra Brut Blanc de Noirs Extra Brut

Fourth Course

Berry Clafouti

Crème Légère

Paired with Royal Reserve Brut Rose

Vic & Anthony's®
STEAKHOUSE

DOMAINE DE LA ROMANÉE-CONTI

WINE DINNER

First Course

Butter-Poached Lobster

Cauliflower Soubise, Tomato-Corn Nage, Caviar

2018 Vincent Dauvissat Les Preuses Grand Cru

Second Course

Roasted Stuffed Quail

Aged Balsamic, Brussel Sprouts, Cornbread Dressing

2010 Domaine de la Romanée-Conti Échézeaux Grand Cru

Third Course

Duo of Duck

Five Spice Jus, Charred Carrots, Cabbage

2004 Domaine de la Romanée-Conti Grands Échézeaux Grand Cru
&
2004 Domaine de la Romanée-Conti Richebourg Grand Cru

Fourth Course

Wagyu Duo

Fondant Potatoes, Bordelaise, Cipollini Onion

2008 Domaine de la Romanée-Conti Romanée-Saint-Vivant Grand Cru
&
2007 Domaine de la Romanée Conti La Tâche Grand Cru (Monopole)

Fifth Course

Apple Tatin

Dates, Apple Cider, Lemon-Crème Fraiche Ice Cream

1994 Château d'Yquem

Vic & Anthony's®
STEAKHOUSE

ARROW & BRANCH
NAPA VALLEY

WINE DINNER

First Course

Roasted Wagyu Beef
Roasted Vegetable Skewers
2017 'Black Label' Cabernet Sauvignon

Second Course

Herb Crusted Scallops
Cauliflower Soubise
2024 Sauvignon Blanc

Third Course

Pistachio Crusted Lamb Loin
Wild Mushrooms
2018 'Right Bank Blend' Bordeaux Blend
&
2019 'Heritage' Cabernet Franc

Fourth Course

Prime Rib
Jus & Roasted Potatoes
2021 'Vine Hill Ranch Vineyard' Cabernet Sauvignon

Fifth Course

Biscoff Banoffee Pie
Dark Chocolate, Banana, Biscoff Cookies

Vic & Anthony's®
STEAKHOUSE

Crocker & Starr

WINE DINNER

Passed

Crispy Lamb Tartar

Pork & Beef Skewers

2023 A.V.A. Cabernet Franc Blend

Second Course

Tomato & Roasted Peach Salad

burrata, pistachios, basil

2025 Estate Sauvignon Blanc

Third Course

Lamb Duo

lamb two ways with crispy polenta & spinach

2023 Estate Cabernet Franc

Fourth Course

Australian Wagyu Picanha

duck fat potatoes, black garlic jus

2023 Cabernet Sauvignon 'Stone Place'

&

2023 Cabernet Sauvignon '1 Post'

Fifth Course

Black Forest Gateau

cherry, crème chantilly, blackberries

Coffee

Vic & Anthony's®
STEAKHOUSE