

Chesapeake Tavern

Rutherford Estate Wine Dinner

First Course

Scott Family Estate Chardonnay

Monterey 2016

Baked Brie

Mini crabcake with a pear-melon-cranberry compote

Second Course

Scott Family Estate Pinot Noir

Monterey 2016

Roasted Garlic & Herb Porkloin

Pomegranate-citrus glaze & wild rice-frisee-pinenut salad

Third Course

Two Range Napa Valley Red

Rutherford Ranch Napa 2015

Grilled Rosemary Lamb

mushroom-tomato-haricots verts-shallot lentil

Fourth Course

Predator Old Vine Zinfandel

Lodi 2017

Seared Filet Mignon

Bleu cheese whipped potato, baby carrot confit, demi glace

Fifth Course

Four Virtues Bourbon Barrel Aged Zinfandel

Lodi 2017

No Bake Mascarpone Cheesecake

Raspberry sauce, pistachio crumble

Wednesday, March 25th at 6:30pm

\$80-all inclusive