



St. Supéry Estate Vineyards & Winery

Monday, February 1, 2021

RECEPTION

Chef's Selection of Hors d'Oeuvres
Sauvignon Blanc, 2018, Napa Valley, California

FIRST COURSE

Agnolotti
Creamed Leek and crab agnolotti, orange tobiko, foie spuma
Virtú, Semillion and Sauvignon Blanc, 2018, Napa Valley, California

SECOND COURSE

Roasted New York Strip
Roasted mushroom and macerated figs, potato gratin, green peppercorn "red eye"
Rutherford Estate Merlot, 2015, Napa Valley, California

ENTRÉE

Pan Seared Lamb Rack
Roasted fennel, arugula pesto, currant demi, cocoa nib brussels sprouts
Rutherford Estate Cabernet Sauvignon, 2015, Napa Valley, California

DESSERT

Chocolate Blood Orange Tart
Citrus meringue and crystalized almond
Moscato, 2018, Napa Valley, California

Joining Us Virtually

Emma Swain, CEO St. Supéry Vineyards & Winery
Brooke Schenk, Winemaker St. Supéry Vineyards & Winery

In-House Presentation

Tod Umbach, NE Region Manager St. Supéry Vineyards & Winery
Robert Martin, Executive Chef CR's The Restaurant