

Calistoga Cellars

Wine Dinner

March 29th, 2010

First Course

Crab & Mango Salad
dungeness crab, mango, crisp taro
2007 Chardonnay Napa Valley

Second Course

Grilled Ahi Tuna
bitter greens, black berry bbq sauce
2006 Zinfandel Napa Valley

Third Course

Filet Mignon Bacon Wrapped and Blue Cheese Topped
caramelized onion mashed potatoes, demi glace
2005 Cabernet Sauvignon Napa Valley

Dessert Course

Cheese Cake
port macerated cherries, chocolate crumble
2008 Cabernet Sauvignon Port Napa Valley

\$65 per person (plus tax and 20% gratuity)

Executive Chef
Mark Pettyjohn