

Four Course Prix Fixe Menu with Stag's Leap Wine Pairing  
\$160++ per person

---

---

## Stag's Leap - 4.23.24

---

---



Glass of Champagne & Amuse-bouche Served  
Upon Arrival

### First

#### Duck Leg Confit

Kumquat / Mixed Chircores / Laura Chanel Goat Cheese

STAG'S LEAP FEY ARTEMIS CABERNET SAUVIGNON

### Second

#### Superior Farms Lamb Ragu Pasta

Fresh Pappardelle / Pecorino Romano / Mint

STAG'S LEAP FEY CABERNET SAUVIGNON

### Third

#### Stags Leap Cab Braised Oxtail

Creamy Polenta / Rainbow Carrot / Roasted Spring Onion / Gremolata

STAG'S LEAP CASK 23 CABERNET SAUVIGNON

### Dessert

#### Local Cheese Plate

Point Ryes Blue Bay / Cypress Grove Aged Midnight Moon / Point Ryes  
Tomaprovence

STAG'S LEAP KARIA CHARDONNAY

Purchase of ticket includes raffle ticket for Stag's Leap Winery tasting for two | \$250.00 value  
Limited Seating available

+ 20% Service Fee | + Tax

Please notify server of allergies and food restrictions

We value quality over quantity. Sustainability over mass production. Natural over artificial.  
We strive to find the ripest fruits, humanely-raised protein & freshest grains all while working with  
local, sustainable farms, ranches & fisheries. We politely decline all menu substitutions. Please  
disclose all allergies to your server to ensure your safety. Consumption of undercooked meats may be  
harmful.