



Petree Cellars
Wine Dinner

JULY 19, 2017

SEARED DAYBOAT SCALLOP,
POMMES PURÉES AND BROWN BUTTER
Chardonnay, Russian River Valley 2014

ROASTED DUCK BREAST,
AZOLLA FARMS TURNIPS AND SAUCE FOIE GRAS
Pinot Noir, Russian River Valley 2014

GRILLED CREEKSTONE NEW YORK STEAK,
BRENTWOOD CREAMED CORN, CHARRED ONION AND RED WINE JUS
Cabernet Sauvignon, Napa Valley 2013

VALRHONA CARAIBE CHOCOLATE CRÉMEUX,
PINK PEPPERCORN SHORTBREAD AND BOYSENBERRY SORBET
On "2" Wines Petite Sirah, Napa Valley 2012

\$150 per Guest

(Inclusive of Tax and Service Charge)

RESERVATIONS

916.791.6221