



MINER

FAMILY WINERY
NAPA VALLEY

WINE DINNER

RECEPTION

Tartare of Spring Vegetables

Viognier, California, 2016

AMUSE BOUCHE

Rambutan + Lilli Koi

Sauvignon Blanc, Napa Valley, 2016

FIRST COURSE

Crudo of Onaga

honeydew consomme | bubu arare | hawaiian chili water

Sauvignon Blanc, Napa Valley, 2016

SECOND COURSE

Boursin Apple Tart

dehydrated fruit | fermented pink ladies | country ham

'Wild Yeast' Chardonnay, Napa Valley, 2016

THIRD COURSE

New Caledonia Blue Prawn

epazote | black cherry mole | roe

'Garys' Vineyard' Pinot Noir, Santa Lucia Highlands, 2016

FOURTH COURSE

Braised Beef Cheek + Pan Seared Scallop

parsnip puree | maple verjus | truffle

'Emily's' Cabernet Sauvignon, Napa Valley, 2016

FIFTH COURSE

Greek Yogurt Cremeux

caramelized puff pastry | freeze dried cherries

vanilla pepper anglaise | almond crumb

'Stagecoach Vineyard' Merlot, Napa Valley, 2013



La Valencia Hotel