

# POLO

STEAKHOUSE



## CHATEAU MONTELENA WINERY

ESTABLISHED 1882

Wednesday May 24 | 6pm

\$295 Per Person

5 Courses | 7 Wines

Executive Chef Ryan Gilbert

\*Gratuity and Taxes not Included

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**Amuse Bouche - Beau Joie Champagne NV**

Kennebec Potato Canapé, Duck Liver Mousse, Black Cherry Jam, Melted Leeks

**Starter - Riesling, Potter Valley 2021**

Bedford Scallop Crudo, Grapefruit Gastric, Petite Herb Salad, Hazelnut Oil

**Second Course - Chardonnay, Napa Valley 2020/2015 Library**

White Seabass & White Pacific Prawn, Miso Beurre Blanc, White Asparagus, Sturgeon Caviar

**Third Course - Cabernet Sauvignon, Napa Valley 2019**

House Cut Tagliatelle, Wild Boar, San Marzano Tomato, Forest Mushrooms, Ricotta Salata

**Main Course - Cabernet Sauvignon, Chateau Montelena Estate, 2008/2008 Library**

Muscovy Duck Breast, Port Wine & Fig Reduction, Sweet Pea Risotto

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Wagyu Eye Of Rib, Purple Potato Napoléon, French Horn Mushrooms, Maytag Blue Cheese Demi

**Dessert - Zinfandel, Chateau Montelena Estate 2018**

Dark Chocolate Brownie, Applewood Smoked Bacon, Blackberry Guajillo Coulis, Luxardo Cherry Gelato



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