

A 5 - C O U R S E W I N E D I N N E R

THE ART OF
NAPA
— ◆ —
CLIFF LEDE
V I N E Y A R D S

SUNDAY OCTOBER 11. 2026

— **M E N U** —

A M U S E B O U C H E

MELON & PROSCIUTTO

Cantaloupe, prosciutto crisp, whipped chèvre, basil oil & aged balsamic

1 S T C O U R S E

HAMACHI CRUDO

Hamachi, cucumber, green apple, avocado, yuzu, jalapeño & cilantro oil

WINE PAIRING:

Cliff Lede Sauvignon Blanc
Napa Valley

2 N D C O U R S E

GRILLED LOBSTER

*Lobster tail, sweet corn purée, roasted chanterelles, brown butter,
tarragon & lemon*

WINE PAIRING:

Cliff Lede Chardonnay
Napa Valley

3 R D C O U R S E

CRISPY DUCK BREAST

Duck breast, butternut squash, blackberry, parsnip purée & duck jus

WINE PAIRING:

Cliff Lede High Fidelity
Napa Valley

4 T H C O U R S E

COFFEE-CRUSTED BEEF TENDERLOIN

*Beef tenderloin, Fondant potatoes, charred cipollini, broccolini,
wild mushrooms & Cabernet jus*

WINE PAIRING:

Cliff Lede Rhythm Cabernet Sauvignon
Napa Valley

D E S S E R T C O U R S E

CHOCOLATE & CHERRY

*Dark chocolate panna cotta, Cabernet-cherry compote, cocoa nib crumble,
vanilla Chantilly & cherry gelée*

WINE PAIRING:

Cliff Lede Napa Valley Cabernet Sauvignon
Napa Valley

MENU PRESENTED BY
Chef Terry Johnson

GENERAL MANAGER
Chris Wilber

WINES PRESENTED BY
Matt Ferris

National Sales Manager,
Cliff Lede Vineyards

EST.  2021
McGREGOR'S
BUTCHER & BISTRO