



Wine & Dine Winter Menu

PAN SEARED BLACK COD

Thai yellow curry | rice noodles | bok choy

PEJU
PROVINCE, NAPA VALLEY

DUCK CONFIT & KALE RAVIOLI

seasonal wild mushroom ragout
shaved Midnight Moon cheese

PEJU
2018 CABERNET FRANC, NAPA VALLEY

AMERICAN WAGYU BEEF BRAISED SHORT RIBS

Yukon Gold potato purée | swiss chard
roasted brussels sprouts | Cabernet glaze

PEJU
2018 BARREL EXP, CABERNET SAUVIGNON, NAPA VALLEY

LEMON VERBENA CRÈME BRÛLÉE

PEJU's garden citron | shortbread cookie

PEJU
LATE HARVEST ORANGE MUSCAT

Winemaker: Sara Fowler
Chef: Nic Montañez

