

SINCE 1978



Blue Fox

FRIDAY MAY 12TH 2017

First Course

ANTIPASTO

peperoni Don Salvatore, artichoke, garbanzo beans, olives, avocado, herbs
Fumé Blanc Reserve, To Kalon Vineyard, Oakville 2014

Second Course

SCAMPI ALLA LIVORNESE

gulf prawns, garlic, white wine, lemon
Chardonnay Reserve, Carneros 2014

Third Course

SPINACH GNOCCHI

beef suço, peas, spring onion
Pinot Noir Reserve, Carneros 2014

Fourth Course

ROASTED FILET MIGNON

asparagus, red wine demi-glace
Cabernet Sauvignon Reserve, To Kalon Vineyard, Oakville 2013

Dessert

BAKED ALASKA

caramelized pineapple, vanilla ice cream, sponge cake, meringue
Moscato D' Oro, Napa Valley 2015

wine pairings selected by



ROBERT MONDAVI
ESTD WINERY 1966

#tablehoppervintageseries

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