

STEAKS • CHOPS • SEAFOOD



AMERICAN BAR AND GRILL

EXECUTIVE CHEF STEFANO ZIMEI
WINE DIRECTOR BRUNO MARINI

WELCOME'S

GIGI MONDAVI
OF
CHARLES KRUG WINERY
FEBRUARY 27TH, 2019

RECEPTION

Chef's Selection of Passed Hors d'oeuvres
2017 Sauvignon Blanc Charles Krug, St. Helena, California

FIRST COURSE

MAINE LOBSTER TORTELLACCI
CRISPY MAITAKE MUSHROOMS, CAULIFLOWER, LOBSTER NAGE
2017 Chardonnay Charles Krug, Carneros, California

ENTREES

SPICED LAMB RIB CHOPS
MEDJOL DATES, FETA, SUMAC & TAHINI
2016 Cabernet Charles Krug, Napa, California
VS
2014 Cabernet Charles Krug 'Generations' Estate, Napa, California

DESSERT

BAKED ALASKA
SMOKED VANILLA GELATO, MERINGUE, SALTED HOT FUDGE, CANDIED NUTS
2017 Pinot Noir, Carneros, California

\$90 per person
inclusive of tax and gratuity
For Reservations: Please contact Bianca Dickey
Bianca.dickey@marriott.com 781 221 6684