



ROBERT MONDAVI DINNER

SEPTEMBER 25, 2026

FIRST COURSE

SEARED CRAB CAKE

Frisée & Kale | Roasted Corn | Radish
Tamarind-Lemon Caper Aioli

ROBERT MONDAVI Sauvignon Blanc 2022

SECOND COURSE

GRILLED ARTICHOKE

Parsley | Pistachio Greek Yogurt
Roasted Chile Olive Oil

ROBERT MONDAVI Chardonnay 2022

THIRD COURSE

FIRE-ROASTED HALF HEN

Glazed Baby Carrots | Foraged Mushroom Demi-Glace

ROBERT MONDAVI Pinot Noir 2024

FOURTH COURSE

WILD BISON SHORT RIB

Roasted Corn | Mirepoix Risotto

ROBERT MONDAVI 60th Anniversary

Cabernet Sauvignon 2023

FIFTH COURSE

LEMON AMARETTO TART

Toasted Piñon Graham Cracker Crust

Toasted Meringue | Mint Gelée

ROBERT MONDAVI

Napa Valley Moscato d'Oro 2020

Executive Chef Joshua P. Gomez

Chef de Cuisine Andres Portugues

\$185 per person plus tax and 23% gratuity

Consuming raw or undercooked meats, poultry, seafood, shellfish or raw eggs may increase your risk of foodborne illness.