

+ luminaria +

restaurant & patio

ROMBAUER VINEYARDS WINEMAKER DINNER

September 25, 2025

FIRST COURSE

Roasted Beet "Tartare"

Chimayó Chile-Goat Cheese Mousse, Shallots,
Capers, Watercress, Candied Hazelnuts

2024 Rombauer Sonoma Sauvignon Blanc

SECOND COURSE

Savory Panna Cotta

Parsnip & Jerusalem Artichoke,
Gastrique, Pumpkin Seeds

2023 Rombauer Carneros Chardonnay

THIRD COURSE

Grilled Swordfish Cioppino

Clams, Blue Prawns,
Peperonata Saffron-Merlot Broth,
Crispy Calamari

2023 Rombauer Santa Lucia Highlands Pinot Noir

FOURTH COURSE

Short Rib Tagine

Root Vegetables, King Oyster Mushrooms,
Prunes, Apricots, Marcona Almonds,
Sesame Seeds

*2018 Rombauer "Proprietor Selection" Napa Valley
Cabernet Sauvignon*

FIFTH COURSE

Flourless Dark Chocolate Gâteau

Ganache, Strawberry Coulis

2022 Rombauer California Zinfandel



Executive Chef Mounir Loqmane

\$225 Plus Tax per Person and 23% Gratuity

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