

+ luminaria +
restaurant & patio

ROMBAUER VINEYARDS
WINEMAKER DINNER

September 24, 2026

COURSE ONE

Goat Cheese Arugula Salad

crispy panko goat cheese, arugula, strawberries,
simple lemon vinaigrette

2025 Rombauer Sauvignon Blanc

COURSE TWO

Full Circle Mushroom Bucatini

bucatini, local mushrooms, garlic, shaved pecorino,
toasted pecans

2023 Rombauer Proprietor Blend Chardonnay

COURSE THREE

Pan Seared Arctic Char

Truffle risotto, fresh herb gremolata

2023 Rombauer Pinot Noir

COURSE FOUR

Grilled Rack of Lamb

herb-crusted lamb rack,
crispy smashed fingerling potatoes, charred broccolini,
red chile demi-glace

2022 Napa Cabernet Sauvignon

COURSE FIVE

Croissant Bread Pudding

apricot compote, toasted pecans, chantilly cream

Rombauer Joy Late Harvest Chardonnay



Executive Chef Gabe Calhoun

\$225 Plus Tax per Person and 22% Gratuity

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