

ARROW & BRANCH

NAPA VALLEY

SAUVIGNON BLANC 2023

Reception Canapès

Tuna Tartare, Tempura Nori, Scallion, Bonito Flake
Golden Kaluga Caviar, Potato Cake, Crème Fraiche, Chive
Chicken Pate, Brioche, Strawberry Marmalade, Verbena
Black Pepper Beef Empanada, Garlic Aioli, Thai Basil

“RIGHT BANK BLEND” 2010

Snap Pea Salad

Red Gem Lettuce, Sumac, Pecorino, Mint, Radish
Roasted Garlic Miso Vinaigrette

ESTATE VINEYARD “HERITAGE” CABERNET FRANC 2016

“RIGHT BANK BLEND” 2016

Penir Orecchiette

Spring Lamb, Braised Cucumber, Parmesan, Herbs & Flowers

BECKSTOFFER DR. CRANE VINEYARD CABERNET SAUVIGNON 2013

BECKSTOFFER DR. CRANE VINEYARD CABERNET SAUVIGNON 2016

Liberty Farms Duck Breast

Brentwood Yellow Corn Pudding, Broccoli de Ciccio
Green Garlic Vinaigrette, Double 8 Stracciatella

VINE HILL RANCH VINEYARD CABERNET SAUVIGNON 2018

BECKSTOFFER TO KALON VINEYARD CABERNET SAUVIGNON 2021

New Zealand Venison

Blue Lake Beans, Jacopi Butter Beans, Garden Herb Relish
Spiced Kataifi, Sauce of Egg Yolk

SAUVIGNON BLANC “HERITAGE” 2017

Foie Gras Baklava

Apple, Huckleberries, Vanilla Chantilly Cream, Mint

PROPRIETORS STEVE & SEANNE CONTURSI

WINEMAKER JENNIFER WILLIAMS

VICE PRESIDENT OF HOSPITALITY MICHAEL PLOETZ