

# JANUARY WINE DINNER



## CHATEAU ST JEAN

TUESDAY, JANUARY 23RD, 2018 6:30PM

### EGGPLANT STACK

LAYERS OF CRISP EGGPLANT  
FRESH MOZZARELLA, VINE-RIPENED  
TOMATOES & CROWNED WITH  
PEPPERY ARUGULA

### SHRIMP, CHICKEN, & ANDOUILLE JAMBALAYA

BLACKENED CHICKEN BREAST,  
SHRIMP, ANDOUILLE SAUSAGE,  
BELL PEPPERS, WHITE ONIONS AND  
TOMATOES IN A SPICY SAUCE.

### VEAL TENDERLOIN "WELLINGTON"

MUSHROOM DUXELLE  
WRAPPED IN PUFF PASTRY  
BAKED GOLDEN, TRUFFLE SAUCE,  
DUCHESS POTATO,  
FARM FRESH VEGETABLES

### BANANA EMPANADA BAILEYS SAUCE

### CREAMY CHARDONNAY, CHATEAU ST JEAN, CALIFORNIA, 2016

THIS OPULENT CHARDONNAY HAS ENTICING AROMAS OF RIPE TROPICAL FRUIT, ENHANCED WITH FLAVORS OF CRÈME BRÛLÉE, SPICED APPLE AND LEMON MERINGUE ON THE PALATE. FULL-BODIED AND BUTTERY, THIS CHARDONNAY HAS BEAUTIFUL, CREAMY SWEETNESS BALANCED BY NATURAL ACIDITY AND OAK INTEGRATION TO DELIVER A TOASTED VANILLA FINISH.

### PINOT NOIR, CHATEAU ST JEAN, CALIFORNIA 2015

EXOTIC AROMAS OF SANDALWOOD AND NUTMEG BACKED BY BACON NOTES FILL THE NOSE OF THIS PINOT NOIR. A MEDIUM-BODIED ENTRY BEGINS ON THE PALATE WITH RED PLUMS, CRANBERRIES AND COLA NOTES. THE MID-PALATE CONTINUES WITH RED FRUITS AND INTRODUCES LAYERS OF BLACK CHERRY AND SMOKE.

### CABERNET SAUVIGNON, CHATEAU ST JEAN, SONOMA, CALIFORNIA 2014

HAND SELECTED FROM VINEYARDS THROUGHOUT SONOMA COUNTY, CREATING TRUE REGIONAL CABERNET SAUVIGNON. VIVID AROMAS OF BLACKBERRY AND BOYSENBERRY ALONG WITH BROWN SPICE NOTES, CLOVE AND NUTMEG, LEAD TO A RIPE FRUIT CORE. THE RICH AND FLAVORFUL PALATE OFFERS SMOOTH TANNINS AND A LINGERING FINISH.

### CHEF SPECIALTY DESSERT WINE

**\$69.00 PER PERSON PLUS TAX & GRATUITY**

