



# A TASTE OF NAPA

## Wine Dinner

**THURSDAY, APRIL 16TH**

6:30PM | \$125 PP | LANAM CLUB

260 N MAIN ST. ANDOVER

**RESERVATIONS:**

**[WINE@ANDOVERCLASSICWINES.COM](mailto:WINE@ANDOVERCLASSICWINES.COM)**

A tasting of 5 wines from  
Napa Valley + 4 courses  
prepared by Executive  
Chef Rick Gianelly

# THE MENU

## WELCOME

### RAW BAR

TUNA SASHIMI | LOCAL OYSTERS ON THE HALF SHELL | SHRIMP COCKTAIL  
*SCHRAMSBERG VINEYARDS, BRUT BLANC NORTH COAST 2016*

## FIRST

### GRILLED BLACK MISSION FIGS

RICOTTA SALATA | BABY ARUGULA | CRISPY PROSCIUTTO  
ROASTED PEAR VINAIGRETTE  
*CHATEAU MONTELENA, CHARDONNAY 2016*

## SECOND

### PLUM GLAZED PHEASANT BREAST

CONFIT PHEASANT AND GOAT CHEESE FILLED OPEN FACED RAVIOLI  
HAZELNUT SAGE BROWN BUTTER  
*ROBERT SINSKEY, PINOT NOIR LOS CARNEROS 2015*

## THIRD

### ROASTED VENISON LOIN

POTATO GALETTE | SWEET CARROT FLAN | CRISPY WATERCRESS  
MERLOT REDUCTION  
*HALL, MERLOT 2015*

## FOURTH

### CHEESE BOARD

MAYTAG BLUE | ASH CAMEMBERT | IRISH CHEDDAR | IMPORTED FONTINA DRIED  
FRUITS | MARCONA ALMONDS | ROSEMARY CROSTINI  
*HEITZ CELLAR, CABERNET SAUVIGNON 2014*