



THE NAPA VALLEY WINE ESTATE  
ESTABLISHED 1885



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please advise your server if you have any allergies so we are aware.  
1.26.22



## THE NARROWS STEAKHOUSE

### WINE DINNER

#### PASSED APPS

- N/V Gruet, Blanc de Noir, New Mexico -

#### CRISPY FRIED CROQUETTES

Bechamel / Prosciutto

#### SMOKE SALMON

Potato Chip / Fennel / Dill Crème Fraiche

#### STUFFED PIMENTOS

Peaky Toe Crab / Cream Cheese

#### FIRST COURSE

- 2019 Far Niente, Chardonnay, Napa Valley, California -

#### HALIBUT CHEEK

Tahini / Mango Amba / Pickled Ramps / Wild Ramp Pesto

#### SECOND COURSE

- 2019 EnRoute, Pinot Noir, Russian River, California -

#### ENGLISH PEA RAVIOLI

Stinging Nettles / Chanterelle Mushrooms / Manchego  
Apricot Vinaigrette

#### THIRD COURSE

- 2019 Nickel & Nickel, Cabernet Sauvignon,  
Decarle Vineyard Rutherford, California -  
- 2019 Nickel & Nickel, Cabernet Sauvignon  
Vaca Vista Vineyard Oak Knoll District, California -

#### TAPAS STYLE PLATE

#### GAME TERRINE

Watercress / Grainy Mustard

#### CHICKEN COQ AU VIN SKEWER

Bacon Lardon / Mushroom / Cabernet Jus

#### CHORIZO SKEWER

Olive / Manchego / Gherkin / Potato

#### FOURTH COURSE

- 2018 Far Niente Cabernet Sauvignon, Napa Valley, California -

#### BISON TENDERLOIN IN PUFF PASTRY

Shoemaker Ranch Bison / Prosciutto / Morels  
Spinach Mousseline / Cabernet Reduction

#### FIFTH COURSE

- 2013, Dolce, Napa Valley, CA -

#### POINT REYES BLUE CHEESE ICE CREAM

Almond Florentine / Spiced Poached Apricot  
Apricot & Raspberry Caviar / Toasted Almonds

Executive Chef: Ariel Robey  
Chef De Cuisine: Danny Lam

Pastry Chef: Sarah Nissen  
Sommelier: Cory Strobaugh