



LELA WINE DINNER SERIES FEATURING GRGICH HILLS ESTATE

FIRST COURSE

SPINACH EMPANADA

Lemon Parsley Aioli

Fumé Blanc, Sauvignon Blanc, Napa Valley, California 2019

SECOND COURSE

GRILLED ARGENTINIAN PRAWN

Caponata, Sesame Yogurt

Chardonnay, Napa Valley, California 2019

THIRD COURSE

BRAISED LAMB GNOCCHI

Blistered Tomatoes, Pesto

Merlot, Napa Valley, California 2018

MAIN COURSE

RIBEYE DELMONICO

Charred Broccolini, Chimichurri

Cabernet Sauvignon, Napa Valley, California 2018

DESSERT

THREE LAYER CHOCOLATE MOUSSE CAKE

Zinfandel, Napa Valley, California, 2017