



LONGEST TABLE NICOLAS FEUILLATTE RECEPTION

FIRST COURSE

Tropical Gulf Seafood

Poached Pink Shrimp, American Red Snapper Ceviche,
Radish, Avocado Puree, Mango Chili Sauce,
Petite Cilantro, Smokey Toasted Almonds

Stags Leap, Aveta, Sauvignon Blanc, Napa

SECOND COURSE

Grilled Asparagus

Smoked Duck Bacon, Poached Free Range Egg,
Shaved Parmesan, Dried Tomatoes,
Toasted Pine Nuts, Lemon Vinaigrette

Stags Leap, Karia, Chardonnay, Napa

THIRD COURSE

Beef Wellington

Pan Seared Filet Mignon, Portabella, Truffle Liver Pate,
Puff Pastry, Cabernet Demi-Glace

Stags Leap Hands of Time, Red Blend, Napa Valley

FOURTH COURSE

Blueberry Panna Cotta

Vanilla, Lemon, Mascarpone, Almond Tuille Cooki

\$150.00 per person