

INTREPID

STEAK | SEAFOOD | RAW BAR

- P R E S E N T S -

An Evening with Patrimony Wines



PATRIMONY

Two Estates • Napa Valley

WINEMAKERS DINNER EXPERIENCE #4

AMUSE BOUCHE

Wild Mushrooms, Artichoke, Aged Parmesan Tuile, Tarragon Crostini

PATRIMONY CAB FRANC, 2020

FIRST COURSE

Wild Chilean Sea Bass

Caponata Siciliana, Shaved Red Pepper

PATRIMONY BLANC, 2021

SECOND COURSE

Pancetta Wrapped Pork Tenderloin

White Bean Cassoulet with Herb Pistou

PATRIMONY BLACK LABEL, 2019

THIRD COURSE

Fillet of Black Angus Beef Wellington

Salted Baked Celeriac, Shaved Autumn Truffle with Madeira Sauce

PATRIMONY CABERNET SAUVIGNON, 2020

FINAL COURSE

Selection of Artisan Cheeses

18 Month Aged Mimolette, Tumbleweed Cheddar, Blakesville Creamery Shabby Shoe,
Ewe's Blue Cheese, Artisan Crackers, Homemade Spiced Fig Chutney

PATRIMONY CAVES DE LIONS, 2019

\$410 per person plus 17% gratuities added to the menu price.