

Heitz Wine Dinner

Thursday, November 20th, 2025

Amuse

Griggstown Chicken Roulade
pancetta, potato, leeks, caviar, chicken skin crumble
2021 Quartz Creek Napa Valley Chardonnay

First

Grilled Merguez Sausage
beluga lentils, honey nut squash, radicchio, mint, hazelnut
2019 Cabernet Sauvignon Napa Valley

Second

Acquerello Risotto
duck confit, hen of the woods, brussels leaves, pine nuts, taleggio
2018 Trailside Rutherford Cabernet Sauvignon

Third

Beef Tenderloin
pommes rosti, creminis, little gem, truffle-buttermilk, sauce au poivre
2018 Linda Falls Howell Mountain Cabernet Sauvignon

Cheese

Jasper Hill Cloth Bound Cheddar
cheddar biscuit, honeycrisp apple butter, walnut
2018 Martha's Vineyard Oakville Cabernet Sauvignon



Jason Ramos, Executive Chef
Katherine King, Pastry Chef
Sean Price, Sommelier
Gloria LaGrassa – Owner

\$289 Per person (not including tax and gratuity)