

**Napa Valley Wine Dinner Series**  
**#3**

**Wines of Clos Pegase**

***Reception and Hors d'Oeuvres***

**Pairing:** *Sauvignon Blanc*

***Grilled Scottish Quail***

*Jambon de Bayonne, sweet corn cake*

**Pairing:** *Chardonnay*

***Seared Rare Tuna***

*Herbs de Provence, dry-cured olives,  
preserved lemon*

**Pairing:** *Rose*

***Pan-Roasted Duck Breast***

*Caramelized shallots, figs, golden beet risotto*

**Pairing:** *Pinot Noir*

***Sautéed Rabbit Loin***

*With rabbit & ginger sauce*

**Pairing:** *Merlot*

***Filet Mignon***

*Grilled cremini mushroom with chevre,  
spinach, Bordeaux sauce*

**Pairing:** *Cabernet Sauvignon*

***Cheeses***

**Pairing:** *Hommage Cabernet Sauvignon*

***Coffee & Chocolates***