



FONTANA
AT THE BILTMORE

CUVAISON WINE DINNER

Tuesday, October 26, 2021

GAZPACHO DI MELE VERDE

Chilled Gazpacho, Crème Fraiche, Basil Oil
2017 Brut Rosé, Méthode Champenoise, Los Carneros, Napa Valley

TARTARE DI SALMONE

Chilled Salmon, Truffle Vinaigrette, Cucumber, Avocado Puree
2019 Estate Sauvignon Blanc, Los Carneros, Napa Valley

GAMBERI CON LENTICCHE

Seared Shrimp, Lentil Guanciaie, Tuscan Kale
2019 Estate Chardonnay, Los Carneros, Napa Valley

RAGU DI CONIGLIO AI FUNGHI

Strigoli Pasta, Rabbit Mushroom Ragout, Stracciatella Foam
2018 Estate Pinot Noir, Los Carneros, Napa Valley

CARNI DI CERVO SCOTTATA

Seared Venison, Potato Fondant, Mushroom Puree,
Truffle White Asparagus Sauce
2018 Syrah, Diablo Los Carneros, Napa Valley

DOLCE

Lucama Mousse with Milk Chocolate Cremeux
2014 Espiritu Dessert Wine Los Carneros, Napa Valley