

HEITZ CELLAR WINE DINNER

Thursday July 24, 2025

RECEPTION

CAVIAR CREAM PUFF

Chive Crème Fraîche

Legras & Haas Blanc de Blancs Grand Cru, Extra Brut NV

DINNER

ROASTED PEACH & GOAT CHEESE SALAD

Seasonal Greens, Sherry Vinaigrette, Marcona Almonds

2020 Haynes Vineyard, Vigneron, Chardonnay

MOREL MUSHROOM RISOTTO

Braised Morrel Mushroom Persilé

2017 Trailside Vineyard, Cabernet Sauvignon, Rutherford

2007 Trailside Vineyard, Cabernet Sauvignon, Rutherford

72-HOUR DUCK CONFIT

Petite Salad, Harry's Berries Strawberry, Aged Balsamic

2016 Linda Falls Vineyard, Cabernet Sauvignon, Howell Mountain

2013 Linda Falls Vineyard, Cabernet Sauvignon, Howell Mountain

BLACK OPAL WAGYU RIBEYE

Garden Herb Chimichurri, Parmesan Potato Pavé

2015 Martha's Vineyard, Cabernet Sauvignon, Oakville

2005 Martha's Vineyard, Cabernet Sauvignon, Oakville

DESSERT

PETIT FOURS

Canelés de Bordeaux

Manjari Chocolate Orangette

Madeleines au Miel

