

**Stags' Leap Winery Wine Dinner
with Special Guest Doug Matuszak
of Treasury Wine Estates**

Tuesday, April 4, 2017

Hors d'oeuvres

2015 Stags' Leap Viognier, Napa Valley

Artisan Cheeses with Accoutrements

Sweet Grass Dairy Thomasville Tomme, *Woodsmen and Wife* Jersey Girl,
and *Point Reyes* Bay Blue with House Made Crackers, Green Plum Jam,
and *Blackberry Farm's* Smoked Onion Jam

First Course

2015 Stags' Leap Chardonnay, Napa Valley

Steelhead Salmon Tartare

Crushed Spring Peas, Grilled Naan,
Tarragon Crème Fraîche, and Georgia Caviar

Second Course

2014 Stags' Leap Petite Sirah, Napa Valley

Colorado Lamb Belly Roulade

Stuffed with Sundried Tomatoes and Herbs,
with Pink Peppercorn Risotto, Spring Onion Soubise,
and Huckleberry Gastrique

Third Course

*2013 Stags' Leap Cabernet Sauvignon "The Leap",
Stags Leap District, Napa Valley*

Grilled New Zealand Elk Chop

Turnip and Sweet Potato Gratin
and Juniper-Cabernet Reduction

Fourth Course

Penfolds Club Tawny Port

Vanilla Bean Poached Pear

Toasted Swiss Meringue, Hazelnut Financier
Cinnamon Streusel, and Caramel Mousse

\$115 Per Person, Excluding Tax and Gratuity

Becky Satterfield Executive Pastry Chef / Owner

Patrick Horn Executive Chef

Brittany Garrigus Chef de Pâtisserie

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