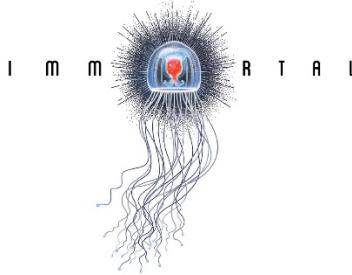




welcomes
Immortal Estate



Presented by

Daniel Nichols & John Rielly

September 10, 2024

RECEPTION

PASSED SNACKS

Sauvignon Blanc, Sonoma County, 2022

FIRST COURSE

“SHRIMP TOAST”

grilled & marinated prawns, melted onions, butter lettuce, pickled watermelon rind
orange blossom vinegar aioli, fermented garlic honey, crostini

Rosé of Grenache, Mourvedre, Rolle, Sonoma County, 2022

SECOND COURSE

VEAL FILET MIGNON “A LA CHASSEUR”

pan roasted veal tenderloin, hazel dell mushrooms, shallots, tomatoes, creamy polenta, “chasseur sauce”

Hidden Ridge, Cabernet Sauvignon, Sonoma County, 2007

Hidden Ridge, Cabernet Sauvignon, Sonoma County, 2008

Hidden Ridge, Cabernet Sauvignon, Sonoma County, 2009

MAIN COURSE

JAPANESE A-5 WAGYU BEEF RIBEYE CAP

pommes de terre “mille-feuille”, haricots verts, shoyu-red wine demi-glace

Impassable Mountain, Cabernet Sauvignon, Sonoma County, 2017

CHEESE COURSE

DEGUSTATION OF BEEMSTER GOUDA

gougères, custard, crisp & shaved with baguette and “agrodolce” gastrique

Slope, Cabernet Sauvignon, Sonoma County, 2018

\$375 per person

RETAIL WINES AVAILABLE FOR PURCHASE