



ROBERT MONDAVI
ESTD WINERY 1966

Food & Wine Pairing Menu

SATURDAY, JUNE 3RD | STARTING AT 7PM

AMUSE

Stuffed Hard Shell Egg | Iberico Ham
| Dutch Asparagus | Potato Foam |
Chives

PAIRED WITH

Gloria Ferrer Brut
Napa Valley, USA

1ST APPETIZER

Miso Glazed Pork Belly | Soy - Gel |
Pickled Cucumber | Crispy Chicharron

PAIRED WITH

Robert Mondavi Sauvignon Blanc
Napa Valley, USA

2ND APPETIZER

Poached Lobster | Green Asparagus
Tips | Basil Crème | Herring Caviar

PAIRED WITH

Robert Mondavi Chardonnay
Napa Valley, USA

MAIN COURSE

Flat Iron Steak | Potato – Carrot Gratin | Roasted Bimi |
Sweet Red Onion | Creamy Peppercorn Sauce

PAIRED WITH

Robert Mondavi Pinot Noir
Napa Valley, USA

DESSERT

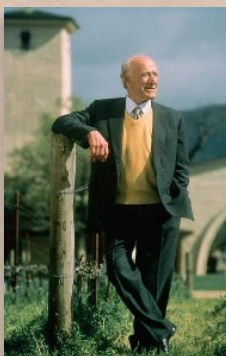
Blood - Orange Cremeux | Milk Chocolate mousse |
Coffee Syrup | Hazelnut Crumble

PAIRED WITH

Robert Mondavi Cabernet Sauvignon Oakville
Napa Valley, USA

RANKED #6 WORLDWIDE

Bon Appetit



“Walking through To Kalon, admiring its contours and vines, smelling the richness of its soil, I knew this was a very special place. It exuded an indefinable quality I could not describe, a feeling that was almost mystical.”

– Robert Mondavi

Robert Mondavi established his namesake winery in 1966 with a vision to create Napa Valley wines that would stand in the company of the world's finest. He chose To Kalon Vineyard in the heart of the Napa Valley as the home for Robert Mondavi Winery. This first-growth vineyard, located in Oakville, California, is renowned for producing some of the finest Cabernet Sauvignon wines in the world, as well as for its Sauvignon Blanc grapes, from which Mr. Mondavi crafted his signature wine, Fume Blanc.

