



FREEMARK ABBEY



EST. 1886

WINE DINNER

A FOUR-COURSE EXPERIENCE
PERFECTLY PAIRED

FIRST COURSE

Beet Cured Ora King Salmon Gravlax

Tzatziki sauce, fried capers

Paired with 2024 Sauvignon Blanc Freemark Abbey Napa Valley

SECOND COURSE

Poulet à la Moutarde

Duchesse potatoes, leeks, tarragon

Paired with 2024 Chardonnay Freemark Abbey Napa Valley

INTERMEZZO

Raspberry Sorbetto with Prosecco

THIRD COURSE

Braised Lamb Shank

Goat cheese polenta, mustard greens, dried cherries gremolata

Paired with 2022 Merlot Freemark Abbey Napa Valley

FOURTH COURSE

Bacon Wrapped CAB Filet Mignon

*Gorgonzola scalloped potatoes, cipollini onions,
asparagus, sauce au-poivre*

Paired with 2022 Cabernet Sauvignon Freemark Abbey Napa Valley