



ANDRETTI

WINERY

NAPA VALLEY

2017 Executive Dinner With Chef Terry Letson of Fumé Bistro

Guests arrive at the winery and enjoy wine tasting and passed hot hors d'oeuvres in the barrel room with Spanish/flamenco guitar providing a soothing backdrop. An Andretti sommelier will describe a wide selection of wines and weather permitting will also take the guests on a stroll around the property.

Guests will then come into the villa for dinner. Great room will be set up with one long table for all the guests to dine together, festively detailed with candles and florals. Our guitarist will continue to provide music, switching to jazz & contemporary selections. Guests will enjoy a multi-course dinner with wine pairing and will round out the evening relaxing in the lounge areas with port or coffee.

Recommended timeline:

- 5:00 p.m. Guests arrive at the winery and are greeted by Andretti staff and directed to the barrel room
- 5:45 p.m. Stroll around the property
- 6:00 p.m. Dinner in the Villa
- 7:30 p.m. Dinner ends / guests stay on to socialize and relax
- 8:00 p.m. Music ends
- 8:30 p.m. Event ends

Menu

Appetizers

Grilled Flat Iron Steak "Wrap" with butter lettuce,
blue cheese mascarpone & roasted pepper

Shrimp Flatbread, lemon thyme béchamel, oven dried tomatoes, fontina

Guests enjoy sampling all of the Andretti's Napa Valley varietals

First Course

Iceberg Wedge Salad: iceberg lettuce, arugula, fried capers,
Applewood smoked bacon, cherry tomatoes, housemade 1000 island

or

Pear Salad: mixed greens, endive, candied pecans, blue cheese, pear vinaigrette

Served with ABC Bakery rolls and butter

Paired with 2015 Napa Valley Chardonnay or 2015 Napa Valley Sauvignon Blanc

Entrée Course

Grilled Black Angus filet mignon, roasted garlic mashed potatoes,
grilled Delta asparagus, rosemary-mushroom demi-glace

or

Grilled Skuna Bay salmon with roasted garlic mashed potatoes,
grilled Delta asparagus, tarragon butter sauce

Paired with 2014 Napa Valley Cabernet Sauvignon or 2014 Napa Valley Pinot Noir

Dessert Course

Flourless Chocolate Cake: rich truffle-like flourless chocolate cake,
chocolate sauce, fresh raspberries, fresh vanilla whipped cream

Served with coffee or tea

Post-dinner

Guests enjoy the Montona 2009 Vino Fortissimo or Montona 2014 Moscato
or additional glasses of favorite wines from dinner

PRICE: \$185 per guest plus tax (7.75%) and gratuity (18%)
50% deposit due to secure date. Final headcount & adjusted balance due 2 weeks prior.

Ken Kunst, guitarist: \$300
50% deposit due to secure date. Balance due 2 weeks prior.