



# ANDRETTI

WINERY

NAPA VALLEY

## **2017 Intimate Dinners with Chef Adam Clark**

*All-Inclusive Packages*

Event size: 6 – 16 guests

Available timeframe: 6:00 – 9:00 p.m.

\$165 per guest

*Includes food & wine, décor, linens and tabletop*

*Tax (7.75%) and gratuity (18%) is additional*

*Enjoy wine tasting & hors d'oeuvres in the Barrel Room, followed by a 3-course dinner in the Tuscan House, Villa or on the Villa Terrace.*

*Post-dinner relax with port and dessert in the VIP Tasting Lounge.*

### **SAMPLE MENU 1**

Seasonal bruschetta, cheeses & charcuterie (in barrel room during wine tasting)

*Paired with assorted Andretti Napa Valley varietals*

Caesar salad with roasted garlic crostini, parmesan & housemade anchovy dressing

*Paired with Andretti Napa Valley 2015 Sauvignon Blanc*

Chicken Marsala with creamy polenta, mushrooms and Marsala sauce

*Paired with Andretti Napa Valley 2015 Barbera*

Dark chocolate tiramisu with vanilla bean crème Anglaise

*Paired with Montona 2009 Vino Fortissimo*

## **SAMPLE MENU 2**

Seasonal bruschetta, cheeses & charcuterie (in barrel room during wine tasting)

*Paired with assorted Andretti Napa Valley varietals*

Baby spinach with plums, pickled onions, bacon vinaigrette

*Paired with Andretti Napa Valley 2015 Chardonnay*

Leg of lamb with spring/summer cassoulet, basil pesto

*Paired with Andretti Napa Valley 2014 Cabernet Sauvignon*

Creme fraiche panna cotta with seasonal fruit

*Paired with Andretti Napa Valley 2015 Pinot Grigio*

## **SAMPLE MENU 3**

Seasonal bruschetta, cheeses & charcuterie (in barrel room during wine tasting)

*Paired with assorted Andretti Napa Valley varietals*

Little gem lettuce, lemon anchovy vinaigrette, radish, bread crumbs

*Paired with Andretti Napa Valley 2015 Sauvignon Blanc*

Pancetta wrapped pork tenderloin, fingerling potatoes, green garlic

*Paired with Andretti Napa Valley 2014 Cabernet Sauvignon*

Stone fruit galette, crème franchise gelato

*Paired with Montona 2014 Moscato*

## **SAMPLE MENU 4 @ additional \$15/guest**

Seasonal bruschetta, cheeses & charcuterie (in barrel room during wine tasting)

*Paired with assorted Andretti Napa Valley varietals*

Local pears with prosciutto, arugula and aged balsamic vinaigrette

*Paired with Andretti Napa Valley 2015 Chardonnay*

Liberty Farm duck breast, warm lentils, roasted carrots, sherry vinaigrette

*Paired with Montona 2012 Super Tuscan*

Chocolate pot de creme with salted caramel popcorn

*Paired with Andretti Carneros 2014 Pinot Noir*

**PASTA COURSE** (*additional 4<sup>th</sup> course*) @ \$17/guest

Stuffed pasta in brodo with Genovese pesto  
Ricotta gnocchi with seasonal vegetables, bacon and sherry vinaigrette  
Spaghatini fritti with bolognese and parmigiano

**SPECIALTY SALAD** @ \$5/guest

Heirloom tomato panzanella, basil, and buratta  
*Swapped out for salads paired above*

**BEEF ENTRÉES**

Special beef cuts available (filet mignon, ribeye steak, etc.)  
*Call for pricing and preparation options*

**COFFEE/TEA SERVICE**

*Available at no additional charge / please specify*

***For additional information and to determine availability, contact:***

**Christina Andrews, manager**

*Events & Hospitality*

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