



ANDRETTI

WINERY

NAPA VALLEY

2017 Intimate Dinners with Chef Adam Clark

All-Inclusive Packages

Event size: 10 - 50 guests

Available timeframe: 5:30 – 10:00 p.m.

\$185 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 canapés, wine country cheese board
Presented 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 canapés, wine country cheese board
Presented 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 canapés, wine country cheese board
Presented 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 canapés, wine country cheese board
Presented in barrel room during wine tasting
Paired with assorted Andretti Napa Valley varietals

Stone fruit 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 4th course*) @ \$18/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 @ *additional \$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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