

BRASSWOOD
Bar + Kitchen

WINE + FOOD PAIRING MENU

PICKLED BEET SALAD
*golden beets, watermelon radish, pistachios,
shaved ricotta salata, arugula*

2023 ROSE OF PINOT NOIR, RUSSIAN RIVER VALLEY

DUCK BOLOGNESE
*sonoma duck, classic mirepoix & red wine
on a bed of house-made fettuccine*

2021 CABERNET FRANC, COOMBSVILLE

HERB CRUSTED LAMB CHOP
*cous cous & garlic confit, 'harissa' sauce,
rainbow chard, braised turnips, lamb jus*

2021 CABERNET SAUVIGNON, COOMBSVILLE

BUTTERSCOTCH PANNA COTTA
*rum caramel sauce, creme fraiche
rosemary hazelnut cookie, sea salt*

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BRASSWOOD
NAPA VALLEY
Cellars

2023 ROSE OF PINOT NOIR \$144/ 3-PACK
2021 CABERNET FRANC \$285 / 3-PACK
2021 CABERNET SAUVIGNON \$375/3-PACK

WINEMAKER, ANGELINA MONDAV
Executive Chef, Chris Johnson

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