

## Four Course Wine Pairing Dinner

\$44 pp | \$30 add on for wine pairing

### first course

#### French onion soup

1/2 cup of fresh-made Chef's recipe

paired with Grgich Hills Estate Sauvignon Blanc

### second course

#### stuffed fire-roasted chili pepper

mozzarella, Parmigiano Reggiano, Chèvre, romesco

paired with Grgich Hills Estate Merlot

### third course

choose one:

#### shrimp scampi

3 pcs jumbo shrimp, chef's scampi sauce, zoodles

paired with Grgich Hills Estate Chardonnay

#### Eastern Mediterranean lollipop lamb chops

2 pcs New Zealand lollipop lamb chops, regional seasonings,  
roasted vegetables

paired with Grgich Hills Estate 2020 Zinfandel

### fourth course

#### gourmet chocolates

house-selected artisan creations

paired with Grgich Hills Estate 2018 Violetta Late Harvest\*



\*exclusive to Napatini: This wine is normally not sold in stores.