

ROBERT CRAIG WINERY AND PASEO BISTRO



\$180 per person including wine with each course, does not include tax or gratuity.

APERTIF
2024, Howell Mountain Estate

FIRST COURSE

Scallops

red pepper sauce

OR

Beet Salad

feta, pistachios, balsamic drizzle

WINE PAIRING
2024, Robert Craig Chenin Blanc,
Howell Mountain

SECOND COURSE

Fresh housemade Fettucine

Maitaki mushroom sauce

WINE PAIRING
2019, Côte de Craig, Rhône style
blend

THIRD COURSE

Certified Angus Prime N.Y. Steak

Smashed potatoes, braised cone
cabbage, red wine sauce with
pomegranate molasses

OR

Miso-Glazed Salmon

Forbidden rice, broccoli rabe, purple
& red daikon radishes

OR

(vegetarian option available)

WINE PAIRING
2021, Robert Craig, Howell Mountain
Cabernet Sauvignon

FOURTH COURSE

Cheese, berries, chocolate truffle

WINE PAIRING
2017 Robert Craig, Howell Mountain
Cabernet Sauvignon, Candlestick Vineyard