



inovasi welcomes Chappellet

April 5, 2018
6:30 pm

Passed Hors d'Oeuvres

parmesan pops, first spring peas, citrus sweet n sour dust
white asparagus, truffle vinaigrette, salame piccante
something else we have not created yet...

[Chappellet Signature Chenin Blanc 2017 Napa Valley, California](#)

^{1/2} Course

cured diver scallop crudo, savory sabayon, green strawberries, fennel, allepo chile

[Chappellet Signature Chenin Blanc 2013 Napa Valley, California](#)

First Course

Konro grilled wild sockeye salmon, sweet potato fondant, cured carrot puree, salsa verde

[Chappellet Chardonnay 2015 Napa Valley, California](#)

Second Course

garlic braised local rabbit, fresh fava beans, baby carrots poached in blackberries,
natural cooking juices, crispy rice paper

[Chappellet Mountain Cuvee 2016 Napa Valley, California](#)

Third Course

braised osso bucco ravioli, saffron creme fraiche, brown butter Georgia pecans,
charred wild spring ramps

[Chappellet Merlot 2013 Napa Valley, California](#)

Fourth Course

Muscovy dusk breast, cured, then sous vide gently, then charcoal grilled and served with
stinging nettle, wild mushrooms, duck broth, and a touch of cream with aromatic spice

[Chappellet Signature Cabernet Sauvignon 2015 Napa Valley, California](#)