

COOKING WITH



Blakeley

Family Wineries Tour of Napa Valley  
March 10, 2021

*Arugula Salad with Shaved Asparagus &  
Charred Snow Peas*

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Peppery arugula with thinly shaved asparagus, charred snow peas, baked pancetta crisps, toasted hazelnuts & parmesan curls with shallot champagne vinaigrette

***Paired with ZD Winery 50th Anniversary 2018 Chardonnay***

*Lemony White Wine Cherry Tomato Pasta with  
Burrata and Rosemary Shrimp*

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Homemade pasta tossed in a lemony white wine cherry tomato sauce & topped with creamy burrata and rosemary skewered jumbo shrimp

***Paired with Silverado Vineyards Estate Grown 2017 Cabernet Sauvignon***

*Pavlova with Sparkling Wine Roasted  
Spring Berries*

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Individual meringues topped with soft vanilla whipped cream and sparkling wine roasted spring berries

***Paired with Frogs Leap Winery 2018 Zinfandel***



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LUMINARY

HOTEL & CO.