



Foods & wines inspired by the richness of country life.



**Truchard Vineyards Dinner
with our Special Guest
Mr. Anthony Truchard**

12 February 2026 at 6:30

Appetizers

Crispy Fried Oyster Mushrooms with Ponzu Aioli
Roasted Jumbo Sea Scallops with Dried Apricot Golden Raisin Compote
Grilled Cold Water Lobster with Herb Butter
Truchard Roussanne 2024 Carneros, Napa Valley
1,378 cases, 3 acres

1st Course

Sautéed Skate Wing
with Fresh Black Truffle Tarragon Butter Sauce Potato Straws
Truchard Pinot Noir 2022 Carneros, Napa Valley
4,027 cases, Seven clones, 26-48 years

2nd Course

Grilled Herb Marinated Ibérico Secreto
with Mojo Verde and Grilled Bread
Truchard Tempranillo 2021 Carneros, Napa Valley
255 cases, 2 acres

3rd Course

Grilled WinterFrost American Wagyu “10” with Cabernet Glace,
Irish Champ and Charred Romanesco Salad
Truchard Cabernet Sauvignon Estate ‘Library’ 2017 Carneros, Napa Valley
10% Cabernet Franc, 1% Petit Verdot, 1% Malbec

Dessert Course

Red Velvet Cupcake with Chocolate Ganache
Truchard Merlot 2021 Carneros, Napa Valley
748 cases. 25-47 years old, 25% Cabernet Franc

Lou Rook III, Executive Chef
Glenn Bardgett, Wine Director, CS, CSW

The cost for this memorable evening is \$195 per person
Please call our hostess at 636-532-7684

Tax and Gratuity are not included
16806 Chesterfield Airport Road