

we decanted this just for you.

ROBERT FOLEY WINE DINNER

napa bistro & wine bar | november 5th, 2025

FENNEL DUSTED SALMON

winter carrot hash | warm sage oil | fennel nage

with robert foley chardonnay

PISTACHIO CRUSTED LAMB LOLLIPOP

potato souffle | smoked bacon confiture | black berry gastrique

with robert foley charbono

OXTAIL RAGU

ricotta agnolotti | blistered tomatoes | basil crisp

with robert foley petite syrah

WAGYU FLANK STEAK

cinnamon chermoula | sweet potato haystack | micro sorrel

with robert foley cabernet sauvignon

COCO DUSTED CHOCOLATE TRUFFLE

strawberry basil gelée

with coffee & espresso