

SALT & CHAR

SARATOGA'S FARM TO TABLE STEAKHOUSE

Stags' Leap Wine Cellar Dinner

APRIL 30, 2026 FROM 6-9PM
\$230 Per Person, tax & gratuity not included

First Course

SCALLOP CEVICHE
yuzu marmalade, grilled stone fruit, nori, rice crackers

WINE PAIRING
Aveta Sauvignon Blanc, 2024

Second Course

CRAWFISH RAVIOLI
chorizo brown butter, crispy okra

WINE PAIRING
Karia Chardonnay, 2023

Third Course

BRAISED LAMB
polenta, fig demi, crispy fennel

WINE PAIRING
Artemis Cabernet Sauvignon, 2022

Fourth Course

ROASTED VENISON LOIN
potato boulangère, napa reduction

WINE PAIRING
S.L.V. Cabernet Sauvignon, 2022

Fifth Course

OLIVE OIL CAKE
orange cremeux, hazelnut

WINE PAIRING
Grand Marnier Cuvee Louis Alexandre