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WINES of KNIGHTS BRIDGE

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Thursday, 14th November, 2024

5:30 p.m. seated dinner

Four course dinner \$125 per person (tax and gratuity not included)

Situated at the foot of Mount St. Helena, just north of Calistoga, beautiful Knights Valley holds a special fascination. Located in a narrow valley bordering the Mayacamas mountain range that divides Sonoma and Napa Counties, this easternmost Sonoma County appellation, known for its warm days and cool nights, is the warmest viticultural region in the county. The valley's beauty and mineral-rich volcanic rhyolitic (volcanic) soils help produce world class Chardonnay and Bordeaux varieties such as Cabernet Sauvignon and Sauvignon Blanc; wines that consistently earn acclaim from critics and wine lovers alike. This special place continues to enshrine the rough beauty and ambition of the West, but contains within it a classic finesse and style that makes this one of the most unique wine-growing regions in the world.

In 2006, several close-knit family members discovered 50 acres of hillside vineyards in Knights Valley, the perfect spot to produce exceptional Sauvignon Blanc, Chardonnay and Cabernet Sauvignon. Knights Bridge vineyard is nestled on the pristine west side of Knights Valley, the warmest appellation in Sonoma County. It was here that the family decided to create Knights Bridge Winery with the singular goal of producing world-class wines. Joining on their quest is a group of talented professionals, all striving together in the pursuit of excellence from sustainable farming methods and small lot wine production to unique tasting experiences. Knights Bridge Winery is guided by a deep respect for nature, a passion for fine wines, and a dedication to family and friends.

Please note that substitutions regarding dietary restrictions cannot be made,  
allergies will be accommodated.

*Book by calling 22 Bowen's (401)841-8884*

*For more information regarding the wines please visit [www.knightsbridgewinery.com](http://www.knightsbridgewinery.com)*



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AMUSE BOUCHE

Seared Karen Elizabeth Scallops

*sea salt foam, Ward's Berry Farm sweet habanada jam*

*Knights Bridge 'Pont de Chevalier' Sauvignon Blanc*

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FIRST COURSE

Iberico and Apple

*pan de cristal, Steel Orchard apple butter, cured iberico, sherry vinaigrette*

*Knights Bridge 'West Block' Chardonnay*

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SECOND COURSE

Duck Rilette

*local arugula, blackberry gastrique, goat cheese*

*Knights Bridge 'Haggerty Road' Red Blend*

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THIRD COURSE

Dry Aged Wagyu Ribeye

*truffle risotto, veal demi-glace*

*Knights Bridge Cabernet Sauvignon*

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FOURTH COURSE

Chocolate Espresso Cake

*raspberry sauce*

*22 Bowen's Signature Espresso Martini*

CULINARY TEAM

EXECUTIVE CHEF: JUSTIN GARCIA

EXECUTIVE SOUS-CHEF: TAYLOR ZAHACEFSKI