

THE WARDROOM

An evening with Winemaker

MICHAEL HONIG

Friday, April 17

Amuse

FETT 'UNTA

focaccia crisp, stracciatella, lemon zest, evoo, black pepper

Schramsberg Brut Blanc de Blancs North Coast 2022

First

TUNA CRUDO

blood orange, castelvetro olives, pistachio, tangerine verjus

Honig Sauvignon Blanc California 2024

Second

SPAGHETTI ALLA CHITARRA

charred ramp pesto, favas, peas, parmigiano reggiano

Honig Sauvignon Blanc Rutherford 2023

Third

PORCINI CARAMELLI

asparagus, morels, fresh black truffle, chives

Honig Cabernet Sauvignon Napa Valley 2022

Honig Cabernet Sauvignon Bartolucci Vineyard St. Helena 2021

Fourth

BRAISED VEAL CHEEKS

favetta, grilled spring onions, pea tendrils gremolata

Honig Cabernet Sauvignon Vyborny Vineyard Oakville 2016

Dessert

CRÈME FRAÎCHE PANNA COTTA

citrus and fresh berries

Honig Late Harvest Sauvignon Blanc Rutherford 2019

ABOUT THE WINEMAKER

Michael Honig is the driving force behind Honig Vineyard & Winery. Having taken over his family's Napa winery at just 22, Michael transformed it into a respected name known for Sauvignon Blanc, Cabernet Sauvignon, and a deep commitment to sustainability through responsible farming, solar power, and water conservation. A passionate storyteller and advocate for Napa Valley, he has paired hands-on leadership with industry involvement and environmental stewardship, helping shape both the winery's success and the broader future of sustainable winegrowing.