

PARADISO

BROWN NAPA VALLEY WINE DINNER

Tuesday, February 24, 2026

6:00 PM

BROWN
NAPA VALLEY



AN EVENING WITH BROWN NAPA VALLEY

Founded by siblings Deneen, David, and Coral Brown, Brown Estate is Napa's first and only Black-owned estate winery, built from land their parents reclaimed in 1980 and nurtured into a thriving vineyard. With over 40 years of farming heritage and completely family-owned operations in Napa Valley, Brown's quality, history, and commitment to sustainability define their passion for winemaking.

The journey of [Brown Estate](#) began in 1996, with the harvest that would give birth to their first bottling of Brown Zin. The founders poured their heart and soul into crafting wines that would capture the essence of the land and reflect their passion for winemaking. Their dedication paid off, and in January 2000, they proudly unveiled their first three vintages at the prestigious ZAP Grand Tasting in San Francisco.

[House of Brown](#) was established in 2018 to expand access to the Brown wine experience, then nearly 25 years strong. The label designs are an homage to the brand's *Feel Seen* ethos, and to the sense of welcome and belonging that are hallmarks at Brown.

Produced with the same commitment to purity and balance that is foundational to Brown Estate, House of Brown wines are regeneratively farmed, certified sustainable, and vegan-friendly.

We invite you to a signature dining experience and celebration of Black History Month, featuring a curated selection of award winning Brown Napa Valley wines paired with a seasonal tasting menu from the [Paradiso](#) culinary team. Join us for this intimate gathering, limited to 26 guests, where we will guide you through an evening of delightful wine and culinary indulgences.



\$105 per person*

**20% service charge and sales tax will be added*

Please scan the QR code above to reserve on OpenTable. Your reservation includes a signature five-course menu with wine pairings. Ticket price shown is before tax and gratuity; all sales are final. Due to the nature of this event's menu, no food allergies or dietary restrictions will be accommodated.



MENU + PAIRINGS

-FIRST COURSE-

Seared Hokkaido Scallop with Osetra Caviar
Melted Leek Beurre Blanc

2022 House of Brown Chardonnay, Lodi

-SECOND COURSE-

Smoked Duck and Beet Carpaccio
Arugula, Shaved Fennel Mista

2022 House of Brown Red Blend, Lodi

-THIRD COURSE-

24 Hour Braised Lamb Shank over Hand Made Cavatelli
Oven Dried Tomatoes, Humboldt Fog
Kalamata Olives, Three Citrus Gremolata

2023 Brown Estate Zinfandel, Napa Valley

-FOURTH COURSE-

Seared Beef Tenderloin with Foie Gras Butter
Roasted Heirloom Carrots, Bordelaise Sauce

2023 Brown Estate Chaos Theory Red Blend, Sonoma Valley

-DESSERT-

Red Wine Poached Pear, Marcona Almond Cookie
Mascarpone Whipped Almond Cream

2022 Brown Estate Petite Sirah, Napa Valley



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