

# PARADISO

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## AN EVENING FEATURING THE WINES OF WINEMAKER, JAYSON WOODBRIDGE

Tuesday, April 21, 2026 | 6:00 PM

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**HUNDRED  
ACRE**  
WINE GROUP

FORTUNATE SON  
summer dreams

Founded in 1998 by visionary winemaker Jayson Woodbridge, Hundred Acre has become one of the most celebrated producers of Cabernet Sauvignon in Napa Valley. Produced in extremely small lots from vineyards in St. Helena and Calistoga, these wines are renowned for their depth, power, and remarkable string of 100-point scores.

A self-taught winemaker driven by relentless attention to detail, Woodbridge personally oversees every step of the process—from hand-sorting every berry to carefully selecting each barrel. The result is a portfolio of wines defined by precision, intensity, and uncompromising quality. In recent years, Woodbridge expanded his vision with the creation of Fortunate Son and Summer Dreams. Through these collections, he sources exceptional fruit from historic vineyards across Napa Valley and Sonoma County—honoring the heritage of multi-generational vineyards.

We invite you to an unforgettable evening celebrating these remarkable wines. Hosted by Dana Mansion of the Hundred Acre Wine Group, this signature dining experience will feature a curated selection of award-winning wines paired with a seasonal tasting menu from the [Paradiso](#) culinary team. Limited to just 30 guests, this intimate gathering promises an immersive journey through exceptional wines and inspired cuisine.

**\$185 per person\***

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

*Your reservation includes a signature four-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.*

*Scan the QR code below to [book on OpenTable](#).*





## **MENU + PAIRINGS**

### **-AMUSE-**

#### **Dungeness Crab Arancini**

Old Bay Cardamom Shellfish Emulsion

***Summer Dreams, 'Walking on Venice Beach' Sauvignon Blanc, Sonoma Coast 2023***

### **-FIRST COURSE-**

#### **Caramelized Hokkaido Scallop Soffritto**

White Truffle Risotto, Basil Oil

24-Month Aged Reggiano Parmesan

***Summer Dreams 'The Sun Also Rises' Chardonnay, Sonoma Coast 2023***

### **-SECOND COURSE-**

#### **Duo of Seared Blue Fin Tuna & Hudson Valley Foie Gras**

Crispy Yukon Gold Potato Souffle, Sautéed Spinach

Grilled Portobello 'The Diplomat' Reduction Sauce

***Fortunate Son, The Diplomat Red Blend, Napa 2022***

### **-THIRD COURSE-**

#### **Seared A-5 Japanese Wagyu**

Black Peppercorn Ricotta & Olive Oil Whipped Potatoes

Grilled Gremolata Pencil Asparagus

Caramelized Shallot Cabernet Demi Sauce

***Hundred Acre, WRAITH Cabernet Sauvignon, Napa 2022***

### **-DESSERT-**

#### **Extra Dark Chocolate Molten Cake**

Mascarpone Almond Chantilly Cream

Port Macerated Cherries

***Hundred Acre Fortification Port Style Wine, Napa***

