

LEGENDS & LEGACY

*A celebration of La Quinta Resort & Club's
centennial anniversary.*

Amuse-Bouche

Caviar Tartlet

Osetra caviar, crème fraîche, chives

Gillardeau Oyster

Champagne-vinegar pearls, Osetra caviar

Duck Liver Pâté

Black truffle gelée, toasted brioche

Grgich Hills Estate Rosé 2025

Second Course

Consommé Royale

Clear beef consommé, savory custard pearls

Grgich Hills Estate Miljenko's Old Vine Zinfandel 2020

Third Course

Endive & Roquefort Salad

Candied walnuts, pear, classic French dressing

Grgich Hills Estate Essence Sauvignon Blanc 2023

Fourth Course

Paupiette de Sole Florentine

White fish mousse, buttered spinach, caviar beurre blanc

Grgich Hills Estate Paris Tasting Commemorative Chardonnay 2022

Coup du Milieu

Imperial Citrus Granité

Fifth Course

Château-Style Rack of Lamb

Herb crust, roasted garlic, rich jus, ratatouille, herbes de Provence

Grgich Hills Estate Paradise Block Cabernet 2021

Grgich Hills Estate Merlot 2021

Dessert & Coffee

Paris-Brest

Coffee and petits fours

Grgich Hills Estate Violetta Late Harvest Dessert 2018

WHERE HISTORY RETURNS

*One hundred years ago, dinner at La Quinta
was never rushed.*

*It unfolded slowly—by candlelight, beneath desert stars,
in rooms built for conversation and consequence.*

*On this singular evening, that spirit returns to Morgan's in the desert,
the resort's original dining room, for a celebration of
enduring legacy. The centennial of La Quinta Resort & Club.
And the golden anniversary of the Judgment of Paris—
the moment a single glass forever altered the world of wine.*

*In collaboration with Grgich Hills Estate, this intimate dinner
honors history not as nostalgia, but as living memory.
A 1920s-inspired menu. Wines poured with purpose.
Stories that linger long after the last course.*

Time slows. The desert listens.

And history takes its seat at the table.

GRGICH HILLS ESTATE
NAPA VALLEY

