



Join us for an Amazing Wine Dinner Featuring



Tuesday, March 20<sup>th</sup> 2018, 6:30pm

\$135 per person *(tax & gratuity excluded)*

Amuse Bouche

Big Eye Tuna Tostada

Avocado, Pickled Red Onions, Rayu Chili Oil Sauce

*Paired with: CADE, Sauvignon Blanc 2016*

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First Course

Pan Seared Hokkaido Scallops

Sage Potato Gnocchi, Sweet Peas, Petite Carrots, Black Truffle Emulsion

*Paired with: Plumpjack, Chardonnay 2016*

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Second Course

Herb Roasted Rack of Lamb

Wild Mushroom Risotto, Brussel Sprouts, Pancetta, Pomegranate Demi Glaze

*Paired with: Plumpjack, Estate Cabernet Sauvignon 2015*

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Entrée

Grilled Filet Mignon

Lobster Mashed Potatoes, Asparagus, Cipollini Onions, Bordelaise

*Paired with: CADE, Estate Cabernet Sauvignon 2014*

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Dessert

Goat Cheese Panna Cotta, Berry Sorbet, Wild Honey, Pistachio Crumble

*Paired with: Plumpjack, Merlot 2015*

Speaker: Sandra Roberts ~ Executive Chef: Eddie Albarran  
Credit Card will be taken for all reservations, 72-hour cancellation policy