



Tour of California Wine Dinner



Wednesday May 16th @ 6:30

\$85 per person plus tax & gratuity

Reception

Paired with Roederer Estate Brut Rose, Anderson Valley

Fruit, Cheese & Charcuterie

First Course

Paired with Chimney rock Sauvignon Blanc, Napa

Baked Oysters

Freshly shucked and stuffed with lemon scented
baby spinach and imported parmesan cheese

Second Course

Paired with Gary Farrell Pinot Noir, Russian River

Bibb Lettuce Salad

With heirloom tomato, duck pastrami and candied pistachios
with a warm honey dijon vinaigrette

Third Course

Paired with Black Stallion Cab, Napa

Chateaubriand topped with port wine
glazed cipollini onions with demi-glace

Fourth Course

Paired with Pedroncelli Port, Sonoma

Flourless Chocolate Torte with salted caramel ice cream finished with crumbled pretzels

