

WINE PAIRING DINNER MENU

AMOUSE BOUCHE

GRILLED NECTARINE, ASPARAGUS TIPS & CHEESE CROSTINI

Sweet Nectarines, grilled and Basil Confetti over Goat Cheese w/ White Balsamic Glaze on Toasted Crostini

La Marca Prosecco

A vibrant coral pink color, crisp wine that evokes aromas of fresh watermelon, cherry, lavender And Mediterranean herbs in a medium bodied and balanced refreshing acidity

SALAD

SPICY WATERCRESS & WATERMELON SALAD

Rough Chopped Watermelon, Red Onion, Cucumber and Red Bell Pepper tossed in a slightly Spiced Sesame-Soy Vinaigrette on a bed of Watercress

Whitehaven Sauvignon Blanc

Bright citrus flavor of grapefruit and lemongrass. Superbly structured, aromas of pear with tropical notes.

ENTRÉE

PAN SEARED FILET MIGNON WITH BLACKBERRY-RED WINE REDUCTION

Petite Filet, Pan Seared and Oven Roasted with Herbs, Cracked Pepper and Maldon Salt with Wild Mushrooms in a Reduction of Blackberries and Red Wine. Served on a bed of Risotto and Arugula and Asparagus tips with Compound Butter

Franciscan Cabernet Sauvignon

OR

SMOKED DIVER SCALLOPS WITH GARLIC SHRIMP

Alder smoked Diver Scallops with grilled Garlic Shrimp on a bed of Seasoned Cauliflower Puree and flash seared Spinach leaves with a Warm Citrus Reduction.

Blank Stare Sauvignon Blanc

FINIS

FLOURLESS CHOCOLATE TORTE

Served with a Raspberry Coulis and Crème Anglaise. Dusted with Valhrona Cocoa

Frei Brothers Zinfandel

