



Wine Dinner 2024

Thursday, February 29th, 2024

Chef's Selection of Butlered Hors D'oeuvres

Quattro Theory, Sauvignon Blanc, 2022, Napa

Sprouts & Scallop Salad

Sweet Pea Sprouts, lightly dressed with basil infused olive oil, finished with Citrus Seared Sea Scallops, garnished with Orange Glaze Carrots

CakeBread Chardonnay, 2021, Napa

Duck & Pappardelle

House Made Pappardelle Pasta, tossed with a Truffle & Porcini Cream Sauce, topped with Sliced Muscovy Duck Breast & Candied Walnut Garnish

Belle Glos Pinot Noir, 2022 "Clark & Telephone", Santa Barbara

Lamb & Lentils

Petit Herb Marinated Lamb Loin Chop, served Grilled over Classic Italian Stewed Lentils and Vegetables

Neyers, Sage Canyon, Red Blend 2020, Napa

INTERMEZZO

Stuffed Beef Tenderloin

Center Cut Filet Mignon filled with Spinach, Artichokes and Parmesan Stuffing, served with Mixed Mushrooms Risotto and a Roasted Garlic Demi Glace Sauce

Silver Oak, Cabernet 2019, Oakville, Napa

Chocolate Cake

Individual Chocolate Raspberry Cake with Rich Ganache Frosting, Served with Creme Anglaise, Fresh Raspberries & Mocha Whipped Cream

Cabernet Sauvignon, Quattro Theory 2020, Napa