



# Wine Dinner 2025

Thursday, March 27th, 2025 at 7:00 PM

## HORS D'OEUVRES

### Amuse-Bouche

Chef Selection of Butlered Hors D'oeuvres

Days of Youth - The Diver Sparkling Chardonnay, Napa Valley

## FIRST COURSE

### Sea Bass & Seafood Consomme'

Panko Crusted Seared Sea Bass Filet & Julienne Vegetables, served in Saffron Infused Seafood Consomme'

Clos du Val Estate Sauvignon Blanc, Stag's Leap District, Napa Valley

## SECOND COURSE

### Hearts of Palm & Scallops Salad

Pan Seared Sea Scallops & Grilled Hearts of Palm, served over Micro Arugula, dressed with a Cherry Vinaigrette

Twenty Rows Reserve Chardonnay, Napa Valley

## THIRD COURSE

### Gnocchi & Smoked Chicken

Homemade Gnocchi & Medallions of Hickory & Applewood Smoked Chicken Breast, finished in a Toasted Walnut & Gorgonzola Cream Sauce

Merryvale Vineyards Pinot Noir, Carneros, Napa Valley

## INTERMEZZO

## FOURTH COURSE

### Petit Filet Mignon

Seared Beef Tenderloin Steak, finished in a Red Wine, Shallots & Rosemary Compound Butter, served with Sweet Potato Puree & Creamed Spinach

Caymus Winery Cabernet Sauvignon, Napa Valley

## DESSERT

### Chocolate Raspberry "Panna Cotta"

Served with Chambord Whipped Cream & Fresh Berries

Robert Keenan Estate Zinfandel. Napa Valley