



Wine and Food Pairing Dinner Menu

Reception of Hors D'Ouvres, tray passed butler style

Baked Brie on Crostini drizzled with Roasted Garlic Oil
Baked Mushroom Caps stuffed with a blend of Mozzarella & Gorgonzola Cheeses
Seared Ahi Tuna on Crisp Wonton drizzled with Orange Ginger
Chandon Blanc de Noir, Sparkling Wine, Napa Valley

Potato Gnocchi tossed in Sun-dried Tomato and Goat Cheese Sauce with Fresh Herbs
St. Supery, Sauvignon Blanc, Napa Valley

Chino Farms Baby Lettuce Mix with Crumbled Feta Cheese, Bermuda Onions,
And Pine Nuts with a Raspberry Vinaigrette Dressing
Santa Margherita, Pinot Grigio, Trentino Italy

Baked Chilean Sea Bass served with a Chardonnay Bur-blanc Sauce
Sonoma-Cutrer, Chardonnay, Russian River Valley

Grilled Colorado Lamb Chops served with a Honey Citrus Molasses Sauce
Freemark Abbey, Cabernet Sauvignon, Napa Valley

Grilled Filet Mignon with a Green Peppercorn Sauce
Stags' Leap Winery, Petite Syrah, Napa Valley

Bread Pudding served with a Rum Sauce
Inniskillin, Riesling, Canada

****Petite portions for each course**

Breads, seasonal vegetables and starch provided accordingly

\$85.00 per person plus 20% gratuity and 8.25% sales Tax