



WELLCRAFTED WINE DINNER
THURSDAY JANUARY 28TH 7PM DINNER

FIRST COURSE :

Seared Scallops, white truffle poached pear salad,
bibb lettuce, toasted almonds, shallot vinaigrette

Colle Corviano Trebbiano d'Abruzzo '19 Italy

SECOND COURSE

Salmon Deux, roasted fennel, garden peas,
citrus beurre blanc

"Kate's Pas de Deux" Chardonnay '19 Russian River CA

THIRD COURSE

Duck Breast, shiitake mushrooms, buttered leeks,
dried cherries, cherry gastrique.

Bills Hidden Track Pinot Noir '17 Sonoma Coast, CA

INTERMEZZO

White Peach Sorbet

MAIN COURSE

Mixed Grill, Gratin potatoes Florentine, Pecorino,

Two Mountain Hidden Horse Red Blend '18 Yakima
Rioja Bodegas Ontanon Reserva '10 Spain

DESSERT

Spiced Pecan Chocolate Pudding, Salted Caramel Sauce

