



DECEMBER 8TH, 2017

10th Anniversary Wine Dinner

AHI TUNA POKE

AHI TUNA, GINGER, SOY, CHILIS, GREEN ONION, & MACADAMIA NUTS
Gruet Brut

SEARED SEA SCALLOPS

GRANNY SMITH APPLE, SPICY BRAISED KALE, & BACON MARMALADE
Chateau Ste Michelle "Horse Heaven Vineyard" Sauvignon Blanc

FIG & GOAT CHEESE SALAD

PAN FRIED PORTOBELLO MUSHROOMS TOSSED WITH ARUGULA & PECORINO
CHEESE IN A WARM PANCETTA DRESSING
Folonari Chianti

RISOTTO

PARMIGIANA REGGIANO, LEEK, & SWEET PEAS
Château St Jean Cabernet Sauvignon

SEA BASS

SAFFRON CARROT JUS, CLOVE OIL, & FRESH PARSLEY
Wente Vineyards "Riva Ranch" Single Vineyard Chardonnay

CHARBROILED OSTRICH

BUTTERNUT SQUASH PUREE & CRANBERRY KUMQUAT JUBILEE
Michael David "Petite Petit" Petite Sirah

BEEF TENDERLOIN

HORSERADISH CRÈME FRAICHE, BALSAMIC MUSHROOM MEDLEY, & CHIVES
Beringer "Quantum" Red Blend

STUFFED STRAWBERRY

MASCARPONE, ESPRESSO CRÈME
Baileys & Iced Coffee

UPTOWN PLOUGHMAN'S PLATE

CHEESE TRIO, ONION CHUTNEY, GRAPE CLUSTER, CROSTINI
Stags Leap "The Investor" Red Blend

CHOCOLATE TORTE

POWDERED SUGAR & FRESH BERRIES
Eggnog