Wine Dinner

Thursday, May 19, 2016 – 6:30 p.m.

[reservations available only by calling 916-789-2002]

Reception

Homard

Lobster summer roll, rice paper, pickled julienne vegetables, noodles, cilantro, ginger

Blanc de Blanc Sparkling - NV

Appetizer

Raviolis Tout Nus

Scallop and shrimp croquettes, bacon and dill in a light cream sauce layered with crisp pastry leaves

Chardonnay – Napa Valley - 2013

Main Course

Crépinettes de Venaison

Sautéed venison loin surrounded by mushroom duxelle, on crushed red potato fried crisp with Chevreuil sauce and local mulberries

Cabernet Sauvignon - Napa Valley - 2012

Dessert

Panna Cotta Martini

Chocolate panna cotta martini, fresh macerated berries, salted caramel rim

Zinfandel – Napa Valley - 2012

$89 per person

plus tax and 20% gratuity

*05-10-16

MUST BE 21 OR OLDER TO ATTEND