

FEATURING
ROMBAUER
FRIDAY MAY 1
6PM



Introduction

Surf & Turf Charcuterie

Chardonnay Carneros

First Course

Seared Scallops with cumin butter sauce

Lemon garlic asparagus, cucumber & mint salad with raita

Sauvignon Blanc Napa Valley

Second Course

Soy ginger glazed lamb lollipops

Stir fried vegetables, mango salsa

Merlot Napa Valley

Third Course

Apricot, Fig & Sage stuffed Pork tenderloin

Fresh herb polenta, roasted carrots & pan gravy

Zinfandel Napa Valley

Fourth Course

Chocolate ganache tart, fresh berries

Pino Noir Santa Lucia

\$125 dinner only \$75 Plus tax & gratuity RESERVATIONS REQUIRED