

D I N N E R

*5 course wine dinner
~\$89.00 per person*

FIRST COURSE

Sweet Corn Soup
with Oregon Bay Shrimp & Avocado Salsa
Iron Horse "Lark Creek Cuvee" Brut, Green Valley, Sonoma 2004

SALAD COURSE

Seared Bama White Prawns
with Summer Squash Scampi
Ramey Chardonnay, Carneros 2005

MID COURSE

Creamy English Pea Risotto
with Tarragon & Mascarpone
Merry Edwards, Pinot Noir, Sonoma Coast 2006

ENTREE COURSE

Grilled Filet Mignon
with Rosemary New Potatoes, Broccoli Rabe & Horseradish Butter
Frank Family, Cabernet Sauvignon, Napa Valley 2004

DESSERT

Chocolate Cupcake Sundae
with Vanilla Bean Ice Cream & Fudge Sauce
Quinto Do Noval LBV Porto 1999