



Winter Wine Dinner

Friday, March 9th

**\$49 per person plus tax and tip Maximum Seating: 36
Please Arrive by 6:00. Presentation begins at 6:30**

Presented by Ivan Mines, Sommelier & Master Wine Taster

Hors d'oeuvre Course

Amuse Bouche Port Poached fig and Stilton hearth pizza
with toasted almond and chiffonade arugula

First Course

Shrimp and Fresh Herb Spaetzle with
Dungeness crab sauce

Second Course

Roasted Beet Soup with crème fraiche
garnished with roasted barley

Main Course

Salmon "Osso Bucco" with Julienne root vegetable
"slaw" and mustard green coulis

Dessert Course

Goat and Ricotta Cheesecake with dates and
salted orange caramel

Chef Gary is happy to accommodate vegetarian or allergy-related dietary needs

