

Wine Dinner

11 FIZZ

Amuse Bouche

Shrimp Forks with Avocado Salsa

2003 KORREL
RISN RIVER VALLEY
CHAMPAGNE

Aperitif

Olive Oil Poached Yellowfin Tuna served with Caponata, Tapenade and Basil Oil

2004 WOLF
BLASS REISLING
GOLD LABEL
METAL + LEMONADE

Soupe

Puree of Sweet Pea Soup with White Truffle Oil, Crème Fraîche and Parmesan Cheese

FRENCH OLIVES + SALSA + BASINS

Relais

Ancho Chile Crusted Salmon served on a Corn Blini with a Tomatillo Coulis

PINOT *
SAUVIGNON BLANC

Salade

Spinach with Pancetta, Grape Tomatoes, Sherry Vinaigrette and Crisp Onion

PINOT GRIGIO

Entrée

Beef Strip Loin with a Black Trumpet Crust over Mushroom Risotto and a Shiitake Mushroom Bordelaise Sauce

MUSHROOM
BORDEUX
from Tom

Fromage

Fresh Mozzarella with Tomato, Basil and Balsamic Glaze

RODNEY STRANS
SAUVIGNON BLANC
FRAMBOISE

Glace

Lemon and Rosemary infused Sorbet

RUTHERFORD
TOKAY

Dessert

Crème Brulee with a Fruit Compote

JO

II

III
(Tom) PINOT

IIII

1 w/ SB
(MARIE)

X

YUNIC

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