



## DINNER MENU

### FIRST COURSE

A choice of

**French Onion Soup** Baguette crostini, Gruyère and Parmesan cheese

*Kendall Jackson Vintner's Reserve Chardonnay, California*

**Crispy Artichoke Hearts** Fried baby artichoke hearts, zesty aioli

*St. Suprey, Unoaked, Chardonnay, Napa*

**BBQ Meatballs** Brisket, short rib, and ground chuck,  
slow braised in apple-habanero barbeque sauce, jicama-fennel slaw

*Sokol Blosser 'Evolution' White Blend, Oregon*

**Caesar Salad** Chopped Romaine lettuce, Parmigiano Reggiano, crostini

*Santa Margherita, Pinot Grigio, Italy*

### SECOND COURSE

A choice of

**Seafood Scampi** Mussels, clams, shrimp, fish, garlic, lemon,  
tomato, basil, white wine cream, Parmesan with linguini pasta

*Yellow Label Coppola Diamond Collection Sauvignon Blanc*

**USDA Prime Top Sirloin** Whipped potato, fresh local market vegetables

*Hess 'Allomi Vineyard' Cabernet, Napa Valley*

**Skuna Bay Blackened Salmon** Smashed baby red potato, grilled corn salsa, tequila lime beurre blanc

*La Crema Chardonnay Monterey, California*

### SUPPLEMENTAL DISH

**CAB Bone-In New York Steak** (14 oz) Whipped potato, fresh local market vegetable +9

*Justin, Cabernet, Paso Robles*

**Miso Marinated Chilean Sea Bass** Black Thai rice, Chinese broccoli, bean sprouts,  
sweet chile sauce +6

*Sonoma Cutrer Chardonnay, Russian River*

### THIRD COURSE

A choice of

**Seasonal Berry Pie** Vanilla Bean Ice Cream

**Molten Chocolate "Lava" Cake** House made banana ice cream,  
caramelized bananas, and peanut butter crumble

**Vanilla Bean Crème Brûlée**

*Sparkling Champagne*

**\$40 per person**

*not including tax and gratuity*

**Wine Pairing | \$15 per person**