

## AMUSE BOUCHE

Slow Roasted Red Plum Tomato over  
Triple Cream Brie on Toasted Baguette with  
a White Balsamic Gastrique

## MARKET SOUP

Yukon Gold Potato and Jerusalem Artichoke  
Veloute Sunflower Sprouts, Lemon Basil Crema  
*2013 A to Z Wineworks, Pinot Noir, Newberg, Oregon\**

## MARKET SALAD

Organic Lettuces, Laura Chenel Goat Cheese, Roasted Butternut Squash,  
Toasted Nuts & Seeds, Pomegranate Agave Nectar, with Champagne Vinaigrette  
*2014 Stag's Leap Wine Cellars, Karia, Chardonnay, Napa Valley, California\**

## CITRUS BUTTER BASTED SEA BASS FILET

Herb Emulsion, Sautéed Locally Grown Oyster Mushrooms, Green Beans  
*2015 Kim Crawford, Sauvignon Blanc, Marlborough, New Zealand\**

## FORK TENDER BRAISED SHORT RIBS

With Brandied Veal Reduction, Brown Butter Mashed Potatoes, Rapini,  
Sweet Garlic Shaved Baby Carrot, Radish & Micro Greens  
*2015 Kim Crawford, Sauvignon Blanc, Marlborough, New Zealand\**

## GRILLED RACK OF LAMB

Mole, Mesquite Smoked Butternut Squash Puree, Brussel Sprouts with  
Tarragon Essence and Caramelized Onion  
*2013 Tikal, Patriota, Malbec Blend, Argentina\**

## MÉLANGE OF STUFFED PEPPERS

Quinoa Stuffed Poblano with Avocado, Winter Vegetables and Herbs.  
Sweet Baby Bell Pepper Filled with Breaded Stuffed Jalapeno with  
Herb Cream Cheese, Chili de Arbol Sauce and Braised Greens  
*2011 Burgess, Merlot, Napa Valley, California\**

## VELVETY STRAWBERRY PANNA COTTA

Wild Berry Gelee, Micro Lavender Mint  
*2014 Anew, Riesling, Columbia Valley, Washington\**

## DARK CHOCOLATE HAZELNUT "OPERA" CAKE

Devil's Graham Cracker Cake, Dark Chocolate Mousse, Hazelnut Mousse  
and Hazelnut Crisp  
*2013 St. Francis, "Old Vines", Zinfandel, Sonoma Valley, California\**