



Welcome to our West Coast Wine Dinner

June 28, 2018

Sea Scallop Persillé

Spring Pea-Avocado Mousse, Braised Pork Belly,
Grapefruit-Smoked Tomato Butter,

Schug Sauvignon Blanc 2017
Sonoma, CA

Baby Arugula Salad

Peppered Chèvre Brûlé, Baby Beet "Angel Hair",
Shaved Shallot, Pickled Asparagus Spears, Truffled Lavash Cracker

Rockwall Viognier 2016
Livermore Valley, CA

California Spring Roll

Plum-roasted Duck Confit & Sesame-Cabbage Insalata with Ginger Soy-Glaze
and Wasabi-Avocado whipped Potatoes

Luli Pinot Noir 2015
Santa Lucia Highlands, CA

Colorado Lamb

Roasted Lamb Loin with Pomegranate Molasses,
Charred Parsnip-Orange Purée and Chorizo-Saffron Risotto

James Creek Cabernet Sauvignon 2012
Napa, CA

Almond Fig Tart

Served with Mango Sauce and Ginger Chantilly

\$80 per person

Please call (828) 696-9094 for reservations