



## Wine & Dine Week

July 7<sup>th</sup> - July 9<sup>th</sup>, 2010  
Wednesday, Thursday & Friday

**4 Courses – 4 Wines**  
**\$50 Per Person**

No Substitutions Please

### First Course

**Grilled Oyster** smoked bacon leek cream, fines herbs, pumpernickel toast

**Roederer Estate 'Brut'**, Anderson Valley NV ~ wine pairing

### Second Course

**Heirloom Tomato Salad** sweet onions, garden basil, sea salt, goat cheese, balsamic syrup, truffle oil

**Epiphany Grenache Blanc**, Santa Barbara County 2008 ~ wine pairing

### Third Course

**Blueberry Pistachio Encrusted Lamb Rack** sweet potato gratin, local French green beans, micro celery, pomegranate reduction

**Brock Cellars 'Dry Stack Vineyard' Grenache**, Bennett Valley 2006 ~ wine pairing

### Fourth Course

**Belgian Chocolate Brownie** salty Caramel Gelato, Toasted hazelnuts, black currant couli

**Holly's Hill 'Midnight Syrah Port'**, El Dorado County 2005 ~ wine pairing

Wine & Dine Week Menu ~ \$35 food only ~ \$50 with wine

As a courtesy to other diners, please set cell phones and pagers to silent.

Gratuity of 18% will be added to parties of six or more

Corkage fee of \$15 first 750 ml. ~ \$25 for second 750 ml. and magnums or larger (limit 2)

Executive Chef / General Manager ~ Anthony Brenes Wine Director ~ Chad Seaburg