

..... **HARVEST WINE DINNER**

RECEPTION

BLUE GIOVELLO PROSECCO D.O.C

BEEF CARPACCIO CROSTINI WITH THAI BASIL AIOLI & CRISPY SHALLOT

ROASTED PANCETTA CUPS, WHIPPED RICOTTA, PEAR & LOCAL HONEY

SHRIMP CEVICHE SHOOTERS WITH OLIVE OIL PEARLS

MINI POTATO PANCAKES WITH TROUT ROE

FIRST COURSE

TONNINO COSTA DEL PERO GRILLO, ITALY

LOBSTER & CHESTNUT RAVIOLI

LEMON BROWN BUTTER, CANDIED WALNUT CRUMBLE

SECOND COURSE

FESS PARKER CHARDONNAY, SANTA BARBERA COUNTY, CALIFORNIA

CHANTERELLE & CRAB BISQUE

ROASTED RED PEPPER OIL

THIRD COURSE

RARE NORTH PINOT NOIR, WILLAMETTE VALLEY, OREGON

WARM GOAT CHEESE SALAD

ROASTED ONION, HAZELNUT PRALINE,

SEASONAL LETTUCE, SHERRY VINAIGRETTE

ENTRÉE

KERR CURVATURE RED BLEND, NAPA VALLEY, CALIFORNIA

ESPRESSO-CRUSTED BEEF TENDERLOIN

POTATO PAVÉ, CHARRED LEEK,

PORT DEMI GLACE & BLACKBERRY GASTRIQUE

DESSERT

BRAIDA BRACHETTO D'ACQUI, ITALY

CHEF SURPRISE

