

Wine Dinner

Featuring Al Zarrella of Precept Wine

1st Course

Sashimi Ahi Tuna

Endive shoot, Haas avocado mousse, cucumber
& toasted cashew

Waterbrook Reserve Chardonnay, Columbia Valley, WA

2nd Course

Foie Gras

Seared goose liver, black cherry, ancho & maple glaze

Primarius Pinot Noir, Oregon

Lemon thyme hibiscus sorbet

3rd Course

Venison Osso Buco

Braised venison with parsnip, rutabaga & golden beets
over sweet potato & cauliflower

Canoe Ridge Cabernet Sauvignon, Columbia Valley, WA

4th Course

Panna Cotta

Citrus & mint infused custard
passion fruit, pomegranate & blood orange coulis

Gruet Blanc de Noir, American Sparkling Wine, NM

\$75 All Inclusive