

Thursday, February 6th, 2020 6:30p Dinner

Shrimp Watermelon Avocado Ceviche Cocktail

White Corn Fritters
2018 ESTATE SAUVIGNON BLANC

Hot Duck Salad

Arugula - Spinach - Spiced Walnuts Fresh Cherry Vinaigrette 2018 ESTATE PINOT NOIR

Grilled Flat Iron Steak

topped with an Au Poivre Butter

Bacon Cheddar Gratin

2017 ESTATE OLD VINE ZINFANDEL

Flourless Chocolate Torte

Chantilly Cream
2015 MIDNIGHT RESERVE

\$85 per person plus tax and gratuity