

# *Vine & Dine*

## *Dinner Menu*



### **AMUSE**

*Crispy Pork Belly with Sharp Cheddar Bacon Grits and Rocket White Truffle Oil*

*Paired Wine: Left Coast Cellars "Cali's Cuvee" Pinot Noir, Willamette Valley, OR*

### **SOUP**

*Avacado, Boursin and Crab Bisque Topped with Crisp Rice Noodles*

*Paired Wine: Solitude Chardonnay, Carneros, CA*

### **SALAD**

*Baby Greens, Warm Goat Cheese, Dried Cranberries, Candied Pecans and Asian Pear Served in a Radicchio Cup with Sparkling Wine Raspberry Vinaigrette*

*Paired Wine: Klassen "Sally's Blend" Sauvignon Blanc, Calaveras County, CA*

### **ENTRÉE**

*California Corvine-Peanut Glazed, Stir Fried Soba Noodles*

*Petite Filet with Cabernet Reduction with California Relish, Roasted Fingerling Potatoes, All Topped with Popcorn Shoots*

*Paired Wine: Bommarito Cabernet Sauvignon, Napa Valley, CA*

### **DESSERT**

*Layered Docquise with Chocolate and White Chocolate Grand Marnier Mousse*

*Paired Wine: Offley Tawny Porto, Portugal*