

# **Wine & Dine Menu**

## **58 Degrees & Holding Co.**

### **First Course**

#### **Trio of Bruschetta (choose 3 of the following)**

- Fig compote, blue cheese, and toasted pecans
- Country artichoke pesto
- Grilled eggplant, roasted garlic and goat cheese
- Salami, goat cheese and olive tapenade
- Smoked mozzarella, sun-dried tomatoes and toasted walnuts
- Bacon, apple and warm blue cheese

OR

#### **Soup of the Day**

*Revolution Wines "Revolution White"*

### **Second Course**

#### **Four Mushroom "Lasagna"**

With chanterelle, shiitake, crimini and oyster mushrooms, miso cream sauce  
and won ton crisps

OR

#### **Niman Ranch Petite Angus Burgers**

With pine nuts, tomato, aioli, butterleaf lettuce, and housemade pickles

OR

#### **Steamed Prince Edward Island Mussels**

In a fennel, tomato and vermouth broth

*Revolution Riesling or "Renzo" Red*

### **Dessert**

#### **Grand Marnier Crème Brulee**

With orange infused sugar

OR

#### **Salty Caramel Nut Tart**

With macadamia nut ice cream

*Revolution Riesling or Syrah*

\$35.00 per person