

Wine & Dine Week
Chanterelle Restaurant

First Course

Sterling Wild Mushroom and Goat Cheese Strudel

Served with leek compote

Gnarly Head Pinot Grigio

Second Course

Chanterelle House Salad

Mixed greens, baked chevre, toasted almonds, grapefruit segments,
shaved onion and stone ground mustard vinaigrette

Incognito Sauvignon Blanc

Third Course

Bacon Wrapped Pork Tenderloin

Mango chipotle glazed and served with a black bean cake and baby spinach

OR

Grilled Line Caught Salmon

Apple radish slaw, stoned ground mustard sauce

OR

Grilled Vegetable Gateau

Creamy local cheddar polenta, white truffle oil and fine herbs

Earthquake Zinfandel

Dessert

Chef's Selection

Wycliffe Brut Sparkling

\$45.00 per person