

**Wine & Dine Menu**  
**Cosmo Café**

**First Course**

**Smoked Trout Rillettes**

Warm baguette, watercress salad

OR

**Warm Ham and Cheese Toast**

Fried egg, spicy hollandaise

*Rosenblum Viognier, Kathy's Cuvee, Lodi*

**Entrée**

**Pan Seared Halibut**

Heirloom tomatoes, pickled onions, arugula

OR

**Crispy Pork**

Shell bean ragu, ham hock, greens, natural jus

*Sobon Estate Syrah, Amador OR Renwood Zinfandel, Sierra Foothills*

**Dessert**

**Peach Tart Tatin**

Whipped cream

OR

**New York Cheesecake**

Summer berry puree

*Shenandoah Vineyards Orange Muscat*

\$39.00 per person