

Wine & Dine Menu
Crush 29

First Course

Roasted Garlic Bruschette

Roma tomatoes, red onion, fresh basil & parmesan flakes with grilled sourdough
Pine Ridge, Clarksburg, CA '06 Chenin Viognier

OR

Dungeness Crab Rangoons

Wrapped in a crispy wonton & served with a pineapple chili dipping sauce
Montevina, CA '07 Pinot Grigio

Second Course

Strawberry Field Greens

Mixed green salad with feta cheese, candied pecans & a strawberry vinaigrette
Moon Mountain, Sonoma, CA '06 Sauvignon Blanc

Third Course

Snap Crackle Salmon

Scented with lavender on Crush smashed potatoes with grilled asparagus
& a mandarin orange sauce

Orogeny, Russian River Valley, CA '05 Chardonnay

OR

Brandy Steak

Two day balsamic marinated steak with a wild mushroom ragu,
asparagus & Crush smashed potatoes

Berryessa Gap Estate, Yolo County, CA '05 Syrah

Dessert

Chocolate Bomb

On a hazelnut crust with crème anglaise and fresh berry sticks
Myer's Family Port

\$39.95 per person