

Wine and Dine Menu

Delta King

First Course

Grape Tomato, Avocado & Shrimp Salad

with white truffle vinaigrette

Boeger Sauvignon Blanc 2007, El Dorado

Second Course

Alaskan Halibut

with vera cruz sauce, extra virgin olive oil,
Yukon gold crushed potato

Bogle Chardonnay 2007, Yolo County

OR

Filet Mignon

Natural Country Beef with wild mushrooms, cipollini onion &
roasted garlic demi glace and chipotle mash

Fiddletown Cellars Zinfandel 2007, Amador County

Third Course

Chocolate Pot de Crème

served with whipped cream and chocolate shavings

Carvalho Chenin Blanc Late Harvest 2005, Clarksburg

\$45.00 per person