

Wine & Dine Menu
Ella Dining Room & Bar

First Course

White corn soup with butter poached Maine lobster

OR

Little Gem lettuce, creamy garlic vinaigrette, parmesan, avocado and radish

Berryessa Gap, Horeshoe White 2008

Second Course

Pan roasted chicken breast with lemon-caper sauce and potato puree

OR

Slow roasted salmon, summer squash, basil and puttanesca sauce

Berryessa Gap, Rocky Ridge Collection Tempranillo 2006

Dessert

Trio of homemade ice creams or sorbets

OR

**Chocolate brownie with almonds, fudge sauce and
chocolate chip cocoa nib ice cream**

Terre Rouge, Muscat-a-Petite Grains 2004

\$50.00 per person