

**Wine & Dine Menu**  
**Enotria**

**First Course**

**Crab Cake**

with avocado, white corn, cilantro and jicama slaw, citrus aioli  
*Simone Giusto Vermentino, Amador, 2008*

**Second Course**

**Grilled Bavette on Sweet Onion Pancake**

Baby Heirloom squash, shady lady tomatoes, garden basil  
*Yorba Barbera, Amador, 2006*

**Dessert**

**Nectarine Shortcake**

With sweetened cream  
*Valballe Cellars Viognier, Clarksburg, 2005*

\$34.00 per person