

Wine & Dine Menu
Esquire Grill

First Course

Chilled Heirloom Tomato and Melon Soup

Fresh mint

Dry Creek Chenin Blanc 07, Clarksburg

Second Course

Grilled White Prawns

Green and yellow beans, cherry tomatoes, avocado puree, basil

CG DiArie 2007 Rose of Tempranillo and Syrah, Sierra Foothills

Third Course

Wood Grilled Hanger Steak

Creamed corn, roasted jalapeno, fried red onions

Sobon Syrah

Dessert

Peach and Blackberry Cobbler

Vanilla bean ice cream

\$45.00 per person