

**Wine & Dine Menu**  
**Esquire Grill**

**First Course**

**Chilled Heirloom Tomato and Melon Soup**

Fresh mint

*Rosenblum Viognier*

**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