

Wine & Dine Week
Mason's New American Restaurant

First Course

Dayboat Scallop

Grapefruit, fennel, parsley

Sauvignon Blanc, CG di Arie, 2008

Second Course

Watanabe Farms Tomatoes

Garden basil, fresh mozzarella

Primitivo, CG di Arie, 2006

Third Course

Pork Tenderloin

Sweet potato, banana, Cuban spices

Syrah, CG di Arie, Sierra Foothills, 2005

Dessert

Local Peach and Almond Tart

Whipped mascarpone, Anise Crumble

Orange Muscat, Renwood, Amador County, 2005

\$50.00 per person