

Wine & Dine Menu
Morgan's at the Sheraton Grand

First Course

Just Duet

Locally farmed Bloomsdale spinach salad with fava beans, watermelon radish, finished with a sherry vinaigrette

&

Carrot ginger soup

Terra d'Oro, Rose, Amador County, 2007

Entrée

Pan-seared Sea Scallops

with Dungeness crab risotto and smoked chili buerre blanc

OR

Niman Ranch NY Steak

With truffled demi glace, roast fingerling potatoes and grilled spring onion

OR

Open-faced Vegetarian Lasagna

With out house-made herb pasta, tomato coulis, fresh mozzarella & ricotta cheese and local exotic mushrooms

Terra d'Oro, Barbera, Amador County, 2005

Dessert

Cinnamon brioche French toast

with berries and black-raspberry chocolate chip ice cream

OR

Sugar-free Chocolate Mousse

With local honey berry compote

Ficklin, Ruby Port

\$45.00 per person