

Wine & Dine Menu
Scott's Seafood Grill and Bar

First Course

Togarashi Crusted Char Rare Ahi

Sliced watermelon, cucumber salad, kabayaki sauce and wasabi

2006 The White Knight, Viognier, Clarksburg

Second Course

Baby Spinach and Hearts of Romaine

Pancetta lardoons, pine nuts, fresh mozzarella, organic cherry tomatoes and balsamic vinaigrette

Third Course

Blackened Pacific Red Snapper

Roasted chili and pepper jack grits cake, sautéed summer corn, cilantro pesto

OR

Marinated Skirt Steak

Salt and pepper roasted baby potatoes, stone fruit salsa, grilled artichoke and lemon pepper mayonnaise

2005 Renwood, Barbera, Amador County

Dessert

Summer Berry Shortcake

House made shortcake biscuit, vanilla whipped cream and fresh marinated summer berries

2006 Renwood, Orange Muscat, Amador County

\$45.00 per person