

Wine & Dine Menu
Slocum House

First Course

Ahi Tartare

Yellow Fin Tuna with Lemon Grass, Thai Basil Vinaigrette served over a Taro Crisp and Limpopo Piquanté Pepper Cream. Garnished with Pickled Radish Root
Paired with Madroña Vineyards Reserve Chardonnay, Placer County

Second Course

Grilled Lamb Porterhouse

Grilled over an Almond Wood Fire. Served with Blue Cheese Fingerling Gratin, Pancetta Glazed Oyster Mushrooms and Red Wine Whole Grain Mustard Sauce
Paired with Young's Vineyard Barbera, Amador County

Third Course

Humbolt Fog Goat Cheese

With Mizuna Baby Greens, Balsamic Vanilla Vinaigrette and Black Mission Figs
Paired with Madroña Vineyards Riesling, Placer County

Fourth Course

Hibiscus Ginger Orange Sorbet

With Candied Orange Zest and Orange Shortbread Cookies
Paired with Michael-David Symphony, San Joaquin County

44.95

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Substitutions are not available  
18% gratuity will be added to parties of 8 or more.

Chef Gabriel Glasier