

Wine & Dine Menu

Suede Blue

Course One

Eggplant Pockets

Crisp wrapper with spiced eggplant shiitake mushrooms curry and cilantro
With chipotle honey sauce

Incognito by Michael David (Lodi)

OR

Shrimp Cocktail

One 1/6th pound shrimp served chilled with cocktail sauce

Gold Note Petite Syrah (El Dorado Hills)

Course Two

Champagne Salmon

Fresh Atlantic salmon on crusted and baked, served with scallion mashed potatoes
and topped with our chefs champagne sauce

Wine Seven Deadly Zins (Lodi)

OR

Steak Au Poiuve

14oz New York rolled in cracked peppercorn sauce

Boeger Meritage (El Dorado Hills)

Dessert

White chocolate Oreo crusted cheesecake

Renwood Ice Dessert Wine

\$45.00 per person