

Wine & Dine Menu

Taste Restaurant

First Course

Baby Chioggia Beet Salad

Mache, ricotta salata, citrus vinaigrette, marcona almonds
Wilderotter Sauvignon Blanc, Amador County, 2007

Second Course

Seared Day Boat Scallops

Asparagus, crispy polenta, tasso ham cream
Cedarville Viognier, El Dorado, 2007

Third Course

Sonoma Artisan Crispy Duck Confit

Fennel dusted fingerling potato, goat cheese timbale, dried cherry compote
Noceto Sangiovese "Riserva," Amador, 2006

Dessert

Summer Berry Cobbler

Blackberry, raspberry, and blueberries, sweet pecan
pastry crust and strawberry coulis
Amador Foothill Winery Late Harvest Semillon, Amador

\$50.00 per person