

Wine & Dine Menu

Tazzina Bistro

First Course

Smoked Trout Rillettes with Crostini

OR

Goat Cheese & Squash Blossom Fritters

Vino Noceto Frivolo, Shenandoah Valley

Second Course

Mixed Greens

with basil vinaigrette, cherry tomatoes and sweet corn

Third Course

Grilled Pork Tenderloin

With tomatillo salsa, grilled zucchini and smoked tomato mashed potatoes

Six Hands Merlot, Dunnigan Hills OR David Girard Viognier-Roussanne, El Dorado

OR

Pasta Puttanesca

With prawns, anchovies, tomato concasse, garlic, olives, capers, basil, chili flakes & extra virgin olive oil

Montevina Barbera, Amador County

OR

Grilled Salmon

With basil butter, soft polenta and ratatouille

Karly Zinfandel, Pokerville, Amador County

OR

Grilled Flatiron Steak

With roasted garlic butter, shoestring potatoes and vine ripe tomatoes

337 Cabernet Sauvignon, Lodi

Dessert

Stone Fruit Galette with crème anglaise

OR

“Fromage a Trois” Trio of Artisan Cheeses

Renwood Amador Ice

\$50.00 per person