

Wine & Dine Menu
Tuli Bistro

First Course

Summer Arancini

Crispy fried risotto balls with sweet corn, tomato & basil

Berryessa Gap Horseshoe White

Second Course

Harvest Salad

Baby field greens with pear vinaigrette, honey roasted nectarines,
warm goat cheese and pinenuts

Berryessa Gap Sunset Rose

Third Course

Rocky Chicken a la Gusteau

Wood-fired boneless ½ chicken with lemon and rosemary over
summer ratatouille and basil oil

Berryessa Gap Tempranillo

Dessert

Stonefruit Cobbler with Vanilla Bean Ice Cream

\$50.00 per person