



Wednesday, January 24th 2018

6:30 p.m. • \$105++ per person

First Course

Escargot and Shiitake Mushroom

Escargot tossed with garlic, white wine, butter, fresh herbs and Brie de cheese,
served on a grilled English muffin

Alexander Valley Chardonnay 2015

Second Course

Tuna Carpaccio

Thinly sliced marinated tuna loin served with pistachio micro mixed greens in a
lemon-caper vinaigrette

Alexander Valley Cabernet Franc 2015

Third Course

Veal Cutlet Valdostana

Breaded veal cutlet topped with prosciutto and Swiss cheese, drizzled with
roasted shallot-Arrois sauce and parsley oil

Alexander Valley Redrapino Zinfandel 2013

Fourth Course

Pheasant Breast Burger

Grilled pheasant breast burger served with a spinach ricotta cake, roasted red and
yellow bell peppers in a red wine glaze

Alexander Valley School House Cabernet 2015

Fifth Course

Lamb Ossu Boco

Slow braised lamb ossu boco served with
ricotta alla Milanese

Alexander Valley Cyrus 2012

Dessert

Chocolate waffle cherry pudding served with mint gelato

