

Winemaker Dinner

JOIN US THURSDAY, MARCH 21ST @ 6PM FOR AN INTIMATE WINE DINNER
KEN BROWN WINES PRESENTED BY THE WINEMAKER HIMSELF!

FIRST

Strawberry Salad

*Romaine Lettuce, Strawberries, Shaved Parmesan,
Strawberry Balsamic Vinaigrette*

-Pairing-

Ken Brown - Vin Gris

SECOND

Applewood Smoked Short Rib

Sweet & Savory Kung Pao Seasoned, Toasted Peanuts & Sesame Seeds

-Pairing-

Ken Brown - Santa Barbara Pinot Noir

THIRD

Grilled Pork Loin

Coffee Rubbed with Blueberry Coulis

-Pairing-

Ken Brown - 'A' Cuvee Syrah

FOURTH

Maple Leaf Duck Breast

Parsnip & Carrot Hash, Reduction of Pinot Noir & Currants

-Pairing-

Ken Brown - Rita's Crown Vineyard Pinot Noir

MIGNARDAISE

House made Truffle served with a Coffee Liqueur accompaniment

\$145 PER PERSON

EXCLUDES TAX AND TIP

CREDIT CARD REQUIRED TO HOLD ALL RESERVATIONS

**CANCELLATIONS MUST BE MADE AT LEAST 48HRS PRIOR TO RESERVATION TIME
UNTIMELY CANCELLATIONS/NO SHOWS WILL INCUR A FEE**

**EXECUTIVE CHEF: SCOTT ROSALES
SOMMELIER: ROBERT BARRON**

*MUST BE AGE 21 OR OLDER TO ATTEND. MENU IS SUBJECT TO CHANGE BASED ON AVAILABILITY.