



WINE COUNTRY RESTAURANT

ultimate four course menu

appetizer

salmon duo: house-smoked salmon and house-cured gravlax with red onions, fried capers and creamy goat cheese with crackers and crostini

salad

spinach tossed with orange segments, red onions, toasted pine nuts and balsamic vinaigrette topped with fresh goat cheese crumbles

entrée (choice of)

dijon-crusted rack of new zealand lamb with cumin sauce, mashed potatoes and seasonal vegetables

or

pan-seared ahi tuna with thai chile marinated cucumber salad and quinoa tabouleh

or

grilled beef tenderloin medallions with grilled red potatoes and hot house tomato and cucumber salad

or

gnocchi with house-smoked salmon, red onions, roma tomatoes and pesto cream sauce, garnished with toasted pine nuts

dessert (choice of)

chocolate pate layers of dark chocolate, milk chocolate and fudge walnut brownie with whipped cream

or

warm gingerbread with caramel sauce and roasted banana gelato

or

trio of house-made sorbets

or

warm bread pudding with cinnamon, raisins and topped with bourbon cream sauce

iced tea, soda, coffee

\$53 per person

plus 8.1% tax and 20% service charge