



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)

grilled venison medallions served over mashed sweet potatoes and seasonal vegetables with a rosemary cream sauce

or

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

or

grilled rib eye with smoked tomato mashed potatoes, seasonal vegetables and stilton compound butter

or

half duck duo: grilled duck breast with basmati and wild rice pilaf and port wine-dried cherry demi glaze & duck confit tossed with mixed greens, roasted mushrooms, green onions and sherry vinaigrette

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

raspberry, lemon, and mango sorbet

or

warm apple cranberry tart with vanilla bean gelato

iced tea, soda, and coffee included