

FEATURING

BOUCHAINE WINERY

An evening of thoughtfully paired food presented by
EXECUTIVE CHEF NICK CARR

Course One

Lemon Saffron Arancini

smoked salmon, tobiko roe, chives, spicy aioli

WINE PAIRING • *Vin Gris of Pinot Noir*

Course Two

Lumaconi

ricotta stuffed lumaconi, crispy prosciutto,
zucchini blossom tempura, smoked paprika hollandaise

WINE PAIRING • *Chardonnay*

Course Three

Lamb Chops

herb crusted, butternut squash puree, glazed parsnips and baby
carrots, mushroom demi glace

WINE PAIRING • *Carneros Pinot Noir*

Course Four

Dark Chocolate Cake

layer cake, raspberry mousse, lavender chantilly cream

WINE PAIRING • *Calera Pinot Noir*

\$120 PER PERSON

INCLUDES GRATUITY