

CHEF PREPARED DINNER FEATURING
Lamborn Family Vineyards

Wednesday October 23rd at 6:00 pm

\$99 per person, plus tax & gratuity

MEET & GREET with choice of Martini or Champagne

SEARED SCALLOPS *with pt. reyes blue cheese polenta & lemon truffle drizzle*

paired with Lamborn Family “Mary-Hana” Rose

DUCK CONFIT *with wild mushroom risotto*

paired with Howell Mountain Zinfandel

BUFFALO TENDERLOIN OSCAR *with roasted garlic & rosemary heirloom potatoes*

paired with 2200’ Red Blend

TIRAMISU

paired with Howell Mountain Cabernet Sauvignon