

# Platinum Dinner Menu



## Reception Appetizers

Tender Demi Steak Bites

Barbacoa Tostada

Scallop Ceviche

*Accompanied by Wines From:*

Gehring Brothers Winery – Desert Sun

Coyote Canyon – Marsanne

King Estate Winery – Pinot Gris

Oomrang Inc. Winery – Muller-Thurgau

Tsillan Cellars – Merlot

Clearwater Canyon – Malbec

Maryhill – Mourvedre

Hightower Cellars – Syrah



## First Course

- Pan-seared fresh Hawaiian tuna, served with sticky rice, cucumber slaw, and seaweed salad
- Paired with Chardonnays from:
  - Martinez and Martinez Winery
  - Bluebird Hill Cellars
  - Abeja Winery

## Third Course

- Slow-roasted tenderloin, paired with apple agrodolce and wild mushroom risotto
- Paired with Grenaches from:
  - Cathedral Ridge Winery
  - Fortuity Cellars
  - Aluel Cellars

## Second Course

- Prosciutto-wrapped whole quail, finished with a port cherry reduction, served with corn and pancetta succotash
- Paired with Rosés from:
  - Cardwell Hill Winery
  - Bayernmoor Winery
  - Puffin Cellars

## Fourth Course

- Royal short rib with demi-glace, Oregon black truffle whipped potatoes, and roasted butternut squash
- Paired with Cabernet Francs from:
  - Alveare Winery
  - Cellardoor Winery
  - Topsy Cellars

## Dessert Course

Raspberry gelato, encased in a house-made delicate cocoa-chocolate bowl, topped with fresh raspberries and cocoa powder

*Paired with Cabernet Sauvignons from:*

L'Ecole No. 41 Winery

Elsom Cellars