

A Wine Pairing

Citrus Ahi Tuna

Pan seared ahi tuna atop a crisped sticky rice cake with a hint of orange

To Be Paired with the Rose

Pan Seared Sea Scallops

topped with an avocado & roasted corn relish with a hint of lime, atop daikon radish

To Be Paired with the Chardonnay

Duck Confit

Sliced duck confit atop brûléed white peaches finished with a light reduction; served in a tasting spoon

To Be Paired with the Zinfandel

Charcuterie

Provided by John & Eleanor (cheese plate with John's Sausages and other meats)

To Be Paired with the Merlot

Prosciutto Chevre Dates

Fresh Mejdool Dates stuffed with chevre, wrapped in crisped prosciutto & finished with wildflower truffled honey

To Be Paired with a Pinot Noir

Sweet Potato Pork Belly Skewers

Roasted sweet potato with fresh thyme & garlic, crisped pork belly and a light drizzle of maple vinaigrette on a bamboo skewer

To Be Paired with a Pinot Noir

Beets, Mushrooms & Endive

Roasted mushroom & pickled beet salad tossed in light shallot truffle vinaigrette, served on endive leaves

To Be Paired with a Pinot Noir