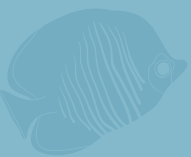


Discovery Series

WINE DINNER



Thursday, March 28

Arrival 6 P.M.

\$125 per guest

Inclusive of tax and gratuity.

Reservations are
extremely limited

Please call (949) 933-1001



RECEPTION

BLACK PEPPER PÂTÉ CROSTINI
Toasted Pink Peppercorns

TOASTED BRIOCHE
Camembert Cheese,
Green Apple, Candied Walnuts

WHIPPED GOAT CHEESE
Strawberry, Balsamic Reduction and Basil

Philipponnat Royale • Reserve Brut NV

FIRST COURSE

CRAB & AVOCADO CANNOLI
Green Apple Consommé, Fresno Chile and Basil

Sandhi Chardonnay • Sta. Rita Hills 2016

SECOND COURSE

TURKEY SCOTCH EGG
Berry Coulis and Corn Bread Croutons

Melville Pinot Noir • Estate 2014

THIRD COURSE

SOLE ROULADE
Patty Pan Squash, Beurre Rouge and Soft Herbs
Whitcraft Pinot Noir • Pence Ranch Mt. Eden 2016

MAIN COURSE

CRISPY DUCK BREAST
Sautéed Bitter Greens, Blackberry Orzo "Risotto"
with Syrah Reduction

Piedrasassi Syrah • P.S. 2017

FINALE

DARK CHOCOLATE SEMIFREDDO
The Original Maraschino Cherries, Vanilla Chantilly
Cream, Cinnamon Streusel

Austin Hope • Cabernet Sauvignon 2016