



Amuse Buche

Proscuitto-Wrapped Melon Skewer

Pinot Gris - T Vineyards

Course One

Seared Scallop with Citrus and Avocado
grapefruit segments, avocado, shaved fennel,
cucumber, chili-lime vinaigrette, micro cilantro

Sauvignon Blanc

Course Two

Lobster Fettucini
tarragon cream, English peas, lemon zest

Chardonnay

Course Three

Choice: Pan Seared Filet Mignon or Seared
Airline Chicken Breast

red wine reduction, wild mushroom ragout,
whipped garlic potatoes, grilled asparagus

Pinot Noir

Dessert

Blackberry-Peach Cobbler
vanilla gelato, brown sugar oat crumble

Zinfandel