



## Welcome Four Courses

### Artisan Bread whipped salted butter

#### First Course

Spring Pea and Burrata Salad  
shaved fennel, mint, extra virgin olive oil, lemon zest

*Rombauer Vineyards  
Sauvignon Blanc*

#### Second Course

Pan-Seared Sea Scallops  
asparagus risotto, meyer lemon beurre blanc

*Rombauer Vineyards Chardonnay*

#### Third Course

Herb Roasted Chicken Supreme  
gourmet mixed mushrooms, spring vegetables,  
light red wine jus

*Rombauer Vineyards Pinot Noir*

#### Fourth Course

Dark Cherry and Blackberry Crostata  
vanilla mascarpone, cracked black pepper

*Rombauer Vineyards Zinfandel*