



Wine Dinner

Featuring



Smoked Sturgeon Fillet

*Stewed Leeks, Golden Osetra Caviar
Ruffino Prosecco, Italy DOC*

Pan Seared Quail Breast

*Tomato-Artichoke Ragout, Basil Cream
Clos Du Bois Rouge | Red Blend*

Crisp Darn of Covina

*Baby Fennel, Toy Box Potatoes, Aromatic Broth
Clos Du Bois Reserve Merlot, Alexander Valley 2008*

Truffle Braised Beef Short Rib

*Heirloom Bean Cassoulet, Marrow Consommé
Clos Du Bois Marlstone, Alexander Valley 2006*

Symphony of Vintage Chocolate

*White Chocolate St. Ramón, Physalis Berries
Milk Chocolate Sorbet, Toasted Pistachios, Cocoa Tuile
Warm Dark Chocolate Cake, Cassis Cream
Hardy's 'Whiskers Blake' Classic Tawny Port, Australia NV*

Arabica Coffee and Tea
