



Proudly Welcomes
Niner Wine Estates

Zuppa

Shrimp Bisque

housemade shrimp bisque

2016 Chardonnay, Edna Valley

Reception

Venison Carpaccio

Sliced cured venison filet with arugula, capers and shaved parmesan cheese

2016 Pinot Noir, Edna Valley

Primi

Pollo Rollatini

Pollo scaloppini rolled and stuffed with prosciutto, spinach and cheese

2014 Sangiovese, Paso Robles

Secondi

Anatra Bolognese

Housemade Maple Leaf duck bolognese with mushrooms over paperdelle

2016 Cabernet, Paso Robles

Principale

Agnello al balsamico

Lamb lollipop grilled & served with garlic mashed potatoes

2015 Fog Catcher, Paso Robles

Thursday, January 17 at 6:00pm

\$100.00 per person