



THURSDAY OCTOBER 20

AMUSE

crab and lobster cake
with charred lemon aioli

*Chenin Blanc Sparkling, Clarksburg 2019
50th Anniversary Bottle*

SEA

chilean sea bass crudo
with lime and pepper

Fume Blanc, Sonoma County 2021

LAND

seared tenderloin of beef
with chimichurri

Mariner, Meritage, Dry Creek Valley 2019

INTERMEZZO

blood orange sorbet

MAIN

steak frites, center cut delmonico, house
cut truffle parmesan fries, steak butter

*50th Anniversary Cabernet Sauvignon
Dry Creek Valley 2019*

SALAD

mixed greens with gorgonzola, pears,
toasted walnuts, white balsamic vinaigrette

Chenin Blanc, Clarksburg 2021

DESSERT

white chocolate creme brûlée,
dark chocolate strawberry garnish

Old Vine Zinfandel, Dry Creek Valley 2019

ACHIEVE VIP STATUS

BRING THIS MENU TO OUR NEXT EVENT
THURSDAY NOVEMBER 17

FEATURING DRY CREEK VINEYARDS
