



## **Heitz Cellar Wine Dinner**

**Thursday, August 24<sup>th</sup> - 6:30 p.m.**

*[reservations available only by calling 916-789-2002]*

### **Amuse-Bouche**

**Late Summer Heirloom Melon Gazpacho**

*Crispy potato wrapped shrimp, coconut-curry*

**Sauvignon Blanc - Napa Valley - 2016**

### **1<sup>st</sup> Course**

**Blackened Sea Scallop**

*Roasted garlic goat cheese flan, red pepper coulis, cilantro oil*

**Chardonnay - Napa Valley - 2015**

### **2<sup>nd</sup> Course**

**Short Rib and Sweet Potato Croustillant**

*Wild mushrooms, baby squash, watercress coulis*

**Cabernet Sauvignon - Napa Valley - 2010**

### **3<sup>rd</sup> Course**

**Lamb Boudin**

*Cauliflower purée, fried fennel, feta-Zinfandel reduction*

**Zinfandel Ink Grade - Napa Valley - 2012**

### **Dessert Course**

**Chocolate Soufflé**

*Espresso anglaise, almond biscotti*

**Port Ink Grade**

**\$79 per person**

*plus tax and 20% gratuity*

MUST BE 21 OR OLDER TO ATTEND

*Executive Chef*  
**Roderick Williams**