



**Frank Family Wine Dinner**  
**Wednesday and Thursday, March 29<sup>th</sup> and 30<sup>th</sup> – 6:30 p.m.**  
*[reservations available only by calling 916-789-2002]*

**Amuse-Bouche**

**Scallops Casino**

*Shallots, white wine, bacon, breadcrumbs*

**Blanc de Blancs – 2012**

**First Course**

**Sweetbreads**

*Bone marrow, capers, parsley salad, crostini*

**Chardonnay - Napa Valley – 2014**

**Second Course**

**Oxtail Ravioli**

*Blue crab and sweet potato ragoût, fried leeks, pan jus*

**Pinot Noir - Carneros – Napa Valley – 2013**

**Entrée Course**

**Pomegranate Glazed Lamb T-Bone**

*Braised salsify, roasted baby beets and fennel, feta cream, pistou*

**Cabernet Sauvignon - Napa Valley - 2013**

**Dessert**

**Zinfandel Root Beer Float**

*Chocolate mousse, vanilla whipped cream*

**Zinfandel - Napa Valley - 2013**

**\$95 per person**

*plus tax and 20% gratuity*

**Executive Chef**

**Roderick Williams**

\*03-02-17

MUST BE 21 OR OLDER TO ATTEND