



## **ZD Wine Dinner**

**Thursday, May 25th – 6:30 p.m.**

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

### **Amuse-Bouche**

#### **Salmon Gravlox**

*Cucumber angel hair, candied onion, dill yogurt*

**Chardonnay – California – 2015**

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

#### **Caramelized Carrot Ravioli**

*Duck confit fritter, beet crème fraîche, orange-cardamom coulis*

**Pinot Noir – Carneros – 2013**

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

#### **Mushroom and Sweetbread Ragoût**

*Pancetta, dried figs, goat cheese crostini*

**Founder's Reserve Pinot Noir – Carneros – 2014**

### **4<sup>th</sup> Course**

#### **Sous Vide Beef Cheeks**

*Lentil tagine, dates, eggplant caviar, zucchini, basil oil*

**Cabernet Sauvignon – Napa Valley – 2014**

### **5<sup>th</sup> Course**

#### **Dark Chocolate Tulip**

*Cherries, decadence, gelato, pistachio, anglaise*

**Rosa Lee "Sweet Whim" Port Style Wine – NV**

**\$85 per person**

*plus tax and 20% gratuity*

MUST BE 21 OR OLDER TO ATTEND

**Executive Chef**  
**Roderick Williams**