



***Tour de l'Isle Wine Dinner***  
***Thursday, January 25<sup>th</sup> - 6:30 p.m.***  
*[reservations available only by calling 916-789-2002]*

**Amuse-Bouche**

*Butternut squash tortellini, sweet and sour pear emulsion, micro arugula*  
**Château d'Or et de Gueules - Les Cimels Rosé - 2016**

**First Course**

**Lobster and Kale Salad**  
*Radish, avocado, truffle honey vinaigrette, parmesan basket*  
**Côtes du Rhône Blanc - 2015**

**Second Course**

**Braised Beef Cheeks**  
*Fried parmesan polenta, stewed peppers, goat cheese, pistou*  
**Côtes du Rhône Rouge - 2014**

**Third Course**

**Pistachio Crusted Lamb Chop Duet**  
*Lamb chop, white polenta with lamb shank, brown butter  
cabbage and shiitake mushrooms*  
**Vinsobres - 2013**

**Fourth Course**

**Valrhona Dark Chocolate Pot de Crème**  
*Almond madeleine, honeycomb*  
**Gigondas - 2012**

**\$59 per person**  
*plus tax and 20% gratuity*

MUST BE 21 OR OLDER TO ATTEND

\*01-08-18