



Beaujolais Nouveau

Wine Dinner

Thursday, November 16th ~ 6:30 p.m.

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

First Course

California Halibut

*with toasted walnuts, pickled red radish and fresh chives,
with a lemon tarragon vinaigrette*

Georges Dubœuf Beaujolais Nouveau Rosé

Second Course

Wild Mushroom Lasagna

with edible flowers

Beaujolais-Villages Nouveau

Third Course

Porchetta

*roasted pork belly stuffed with garlic and herbs
with cherry bourbon sauce and roasted carrots with butternut squash*

Beaujolais Nouveau

Fourth Course

Fennel & Herb Encrusted Venison

*potato pavé, roasted pine nuts and
balsamic blackberry red wine reduction*

Domaine des 3 Vallons Beaujolais-Villages Nouveau

Fifth Course

Dark Chocolate Raspberry Sachertorte

strawberry foam and chocolate mint leaves

Chateau d'Ouilly Beaujolais Nouveau

\$95 per person

plus tax and 20% automatic service charge

11/2/23