

ZD Wine Dinner

Thursday, August 27th – 6:30 p.m.

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

First Course

Pear and Apple Roulade

puff pastry, pears and apples, with ginger cognac gastrique

ZD 50th Anniversary Sparkling Cuvée – Napa Valley

Second Course

Cornish Hen Mole

*anise and currant mole with shaved smoked gouda
and micro cilantro*

ZD Cabernet Sauvignon– Napa Valley – 2017

Third Course

Spiced and Poached Halibut

*spiced halibut, smoked citrus beurre blanc, plantain purée,
sautéed Brussel's sprout leaves*

ZD Chardonnay – California – 2018

Fourth Course

Seared Venison

*herbed seared venison with marble potatoes, red beet medallions,
rhubarb chutney and black cherry glaze*

ZD Pinot Noir – Carneros – 2018

Fifth Course

Apricot and Cherry Semifreddo

with almond brandy brittle, macerated berries

ZD “Rosa Lee’s” Sweet Whim Port – Napa Valley

\$95 per person

plus tax and 20% gratuity

***MUST BE 21 OR OLDER TO ATTEND**

*07-22-20