

ZD Wine Dinner

Thursday, May 20th – 6:30 p.m.

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

First Course

Apricot and Goat Cheese Tart

*classic tart crust, grilled apricot and local goat cheese,
MoonRock Ranch honey*

ZD 50th Anniversary Reserve Sparkling Cuvée - Napa Valley

Second Course

Duck Leg Mole

anise and currant mole with micro cilantro

2019 ZD Pinot Noir - Carneros

Third Course

Fennel Cured and Smoked King Salmon

*King salmon cured in fennel seed and garlic then smoked with applewood,
citrus beurre blanc, English pea purée*

2019 ZD Chardonnay - California

Fourth Course

Seared Beef Tenderloin

*herbed seared tenderloin with marble potatoes, pickled berry chutney,
Roquefort fondue*

2018 ZD Cabernet Sauvignon 50th Anniversary - Napa Valley

Fifth Course

Dark Cherry Infused Chocolate Pot de Crème

with lace cookie "dust"

ZD "Rosa Lee's" Sweet Whim Port - Napa Valley

\$105 per person

plus tax and 20% gratuity

MUST BE 21 OR OLDER TO ATTEND

No discounts or promotions apply