

# Flora Springs Wine Dinner Thursday, August 25th – 6:30 p.m.

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

## **First Course**

#### **Peach Marinated Lobster**

roasted corn, peppers, tomato and a stone fruit vinaigrette 2018 Sauvignon Blanc - Napa Valley

### Second Course Roasted Local Fig Tartine

with grilled house-made whole wheat bread, prosciutto, herbed goat cheese, estate Meyer lemon dressed wild arugula and spiced walnuts 2019 Lavender Hill Chardonnay – Napa Valley

# **Third Course**

#### Seared Swordfish

smokey mushrooms, micro celery and port pomegranate gastrique 2019 Lavender Hill Pinot Noir – Napa Valley

#### **Fourth Course** Lamb and Dried Apricot Tagine

traditionally spiced and slow roasted Moroccan lamb stew with Cilantro basmati rice 2019 Trilogy Blend – Napa Valley

## **Fifth Course**

#### Vanilla Bean Pot de Crème

pear chutney, toasted and spiced almonds Flora's Late Harvest Sauvignon Blanc – Napa Valley

### \$119 per person

plus tax and 20% gratuity

MUST BE 21 OR OLDER TO ATTEND

\*8/4/22