



Caymus Wine Dinner
Thursday, August 31st and
Thursday, September 7th - 6:30 p.m.
[reservations available only by calling 916-789-2002]

First Course

Oyster Duet

*two Royal Myagi oysters - one with grapefruit beurre blanc
and the other with roasted local peach mignonette*

Emmolo No.6 Sparkling Wine Methode Traditionnelle - California

Second Course

Pear and Goat Cheese Shortbread

*red Bartlett pear with goat cheese, caramelized onion, arugula, honey and
Calabrian chili oil on a house-made shortbread crust*

Conundrum White Blend - California

Third Course

Duck Confit Mole

*duck confit with mole sauce and dusted with cocoa powder, wild rice with sour
cherries and herbs, honey roasted baby carrots and shishito peppers*

Conundrum Red Blend - California

Fourth Course

Steak Frites and Béarnaise

sous vide ribeye with béarnaise and duck fat fried potato wedges

Caymus Vineyards Cabernet Sauvignon - Napa Valley

Fifth Course

Strawberry Cheesecake

*New York-style cheesecake topped with strawberry compote
and mint garnish*

The Walking Fool - Suisun Valley

\$135 per person

plus tax and 20% automatic service charge

MUST BE 21 OR OLDER TO ATTEND
No discounts or promotions apply