



Frank Family Vineyards Wine Dinner

Thursday, April 27th (almost sold out)

Additional Date – Wednesday, April 26th

6:30 pm

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

First Course

Chilled Lemon Infused Lobster

*lobster claw meat, micro arugula, strawberry vinaigrette
and pickled baby carrots*

Moët & Chandon Imperial Brut

Second Course

Seared Scallop

*Manila clams, creamy clam broth, English peas and carrots, with
sourdough croutons*

Frank Family Chardonnay – Napa Valley

Third Course

Pheasant Breast Medallion

*marinated in herbs and Meyer lemon, with
sweet pea purée, spiced cherry compote and crispy leeks*

Frank Family Pinot Noir – Napa Valley

Fourth Course

Reverse-Seared Filet Mignon

*smoked bone marrow butter, Yukon potato purée,
fava beans, cabernet demi-glace*

Frank Family Cabernet Sauvignon – Napa Valley

Fifth Course

Mandarin Crème Brûlée

*mandarin scented custard with macerated
mixed berries, estate mint*

Frank Family Zinfandel – Napa Valley

\$130 per person

plus tax and 20% automatic service charge

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

*04/06/23