



Pruett Vineyard Wine Dinner
Thursday, October 19th
and Thursday, October 26th – 6:30 p.m.
[reservations available only by calling 916-789-2002]

First Course

Smoked Salmon Crostini

*garlic toasted sourdough crostini topped with smoked salmon,
dill and caper aioli, roasted beets, and feta cheese*

Aix Coteaux d'Aix en Provence Rose - 2021

Second Course

Roasted Quail

*roasted quail with caramelized turnips
and a brandied cherry sauce over wild rice with currants*

Pruett Vineyard Sticks and Stones - 2020

Third Course

Lamb Ossobuco

*braised lamb shank with shiitake mushroom risotto and
a saffron bone marrow foam*

Pruett Vineyard Lucky Lauren Red Blend - 2019

Fourth Course

Churrasco

*marinated skirt steak with chimichurri,
baby carrots with a Calabrian honey*

Pruett Vineyard Van Go -2020

Fifth Course

Spiced Red Wine Poached Pears

*pears poached in red wine with mulling spices, served with a red wine
reduction and topped with blackberry whipped cream*

Pruett Vineyard CSP Estate Syrah - 2020

\$130 per person

plus tax and 20% automatic service charge

MUST BE 21 OR OLDER TO ATTEND

*9-29-23