



***Thursday June 22<sup>nd</sup> and  
Wednesday June 28<sup>th</sup>– 6:30 p.m.***

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

**First Course**

**Prosciutto Wrapped Alaskan Halibut**

*with roasted cherry compote, balsamic reduction, tarragon*

**2021 Rombauer Sauvignon Blanc – Napa Valley**

**Second Course**

**Local Stonefruit Tart**

*roasted stonefruit served with vanilla almond compound butter,*

*MoonRock Ranch honey and chili oil, local goat cheese,*

*traditional crust*

**2021 Rombauer Chardonnay - Carneros**

**Third Course**

**Slow Roasted Lamb Lollipops**

*wilted Heirloom beet greens with caramelized fennel,*

*sage b arnaise and pickled raspberries*

**2019 Rombauer Cabernet Sauvignon – Napa Valley**

**Fourth Course**

**Cedar Smoked Duck Breast**

*fava beans and English peas, nectarine marmalade, crispy shallots*

**2019 Rombauer Merlot – Napa Valley**

**Fifth Course**

**Vanilla Rum Cr me Br l e**

*with star anise spiced cookies*

**2020 Rombauer Zinfandel – California**

**\$145 per person**

*plus tax and 20% automatic service charge*

**\*MUST BE 21 OR OLDER TO ATTEND**

No discounts or promotions apply. Menu subject to change

\*06/15/23