



**Wednesday, June 26th and
Thursday, June 27th - 6:30 p.m.**

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

First Course

Prosciutto Wrapped Alaskan Halibut

with grilled stonefruit compote, balsamic reduction, thyme

Rombauer Chardonnay - Carneros

Second Course

Steamed Mussels

*with coconut milk and Thai chilis, julienned daikon radish
and fresh green onions*

Rombauer Sauvignon Blanc - Napa Valley

Third Course

Beef Tournedos

*wilted Heirloom beet greens with caramelized fennel,
sage Béarnaise and pickled sweet cherries*

Rombauer Cabernet Sauvignon - Napa Valley

Fourth Course

Cherrywood Smoked Duck Breast

*summer apple slaw with yuzu champagne vinaigrette, red wine
reduction and toasted pine nuts*

Rombauer Pinot Noir - Napa Valley

Fifth Course

Swedish Goopy Cake

with strawberry whipped cream and fresh strawberries

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

*05/30/24