

TOUR DE L'ISLE

Wine Dinner

Thursday, January 25th - 6:30 p.m.

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

First Course

Seared Ahi Tuna

rainbow winter succotash and blood orange gastrique

AIX Rosé - 2021

Second Course

Duck Breast

winter salad with pan seared duck breast, kale, red beets and pomegranate seeds with cherry red wine sauce

Côtes du Rhône - Blanc - 2021

Third Course

Braised Short Rib

slow roasted in fresh herbs and garlic, tomato and chorizo risotto with tomatillo sauce and pineapple pico de gallo

Vinsobres - 2018

Fourth Course

Slow Roasted Lamb Lollipop

marinated in herbs de Provence with parsnip and caramelized fennel purée and a pomegranate red wine sauce

Châteauneuf-du-Pape - 2019

Fifth Course

Apple and Pear Galette

caramelized rustic pears and apples in a pastry tart with berry sauce

Côtes du Rhône - Rouge - 2020

\$85 per person

plus tax and 20% automatic service charge