

ZD Wine Dinner

Thursday, May 18th – 6:30 p.m.

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

First Course

Roasted Apricot Farcis

*local apricots stuffed with herbed goat cheese,
toasted almonds and MoonRock Ranch honey*

ZD Sauvignon Blanc – 2020 - Napa Valley

Second Course

Crispy Duck Leg

*3-hour slow roasted with anise and currant
mole and micro cilantro*

ZD Pinot Noir - 2019 - Carneros

Third Course

Fennel Cured and Smoked Salmon

*salmon cured in fennel seed and garlic then smoked with applewood,
citrus beurre blanc, English pea purée*

ZD Chardonnay – 2020 - California

Fourth Course

Herbes de Provence Crusted Venison Tenderloin

*with parsnip purée, pickled berry chutney,
Roquefort fondue*

ZD Cabernet Sauvignon - 2018 - Napa Valley

Fifth Course

Dark Chocolate Torte

dark cherry compote with lace cookie “dust”

ZD “Rosa Lee’s” Sweet Whim Port – NV - Napa Valley

\$109 per person

plus tax and 20% automatic service charge

MUST BE 21 OR OLDER TO ATTEND

No discounts or promotions apply

04/26/2023