



ALPHA OMEGA
Collective



TOLOSA



ALPHA OMEGA



PERINET



TWO²

Wine Dinner

Thursday, November 2nd ~ 6:30 p.m.

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

First Course

Steak Tartare

prime filet mignon with herbs and capers, served with crostini

2021 Alpha Omega Reserve Rosé

Second Course

Butternut Squash Raviolo al Limone

*raviolo filled with roasted butternut squash and ricotta with a creamy lemon
and parsley sauce*

2021 Alpha Omega Two² Chardonnay

Third Course

Duck au Vin

*duck breast braised with pinot noir, mushrooms, pearl onions, and herbs,
served with fondant potatoes*

2019 Tolosa Heritage Pinot Noir

Fourth Course

Dry Aged New York Steak

*with roasted Brussel's sprouts tossed in a pomegranate gastrique, served
with a savory blue cheese whipped cream*

2019 Alpha Omega Cabernet Sauvignon - Napa Valley

Fifth Course

Two Squared

*petit fours of flourless chocolate cake topped with an assortment of 4
different Two² infused delights.*

Enjoy this dessert in Two² ways

2019 Two² Red Wine - Napa Valley

\$140 per person

plus tax and 20% automatic service charge

MUST BE 21 OR OLDER TO ATTEND

10/11/23