

Sample Menu for a wine and food dinner

Course 1

Chilled Corn Bisque

lemon scented shrimp, roasted fennel gremolata

Course 2

Spice Seared Copper River Salmon

zucchini noodles, sweet potato & caramelized onion mash, alexander valley
watercress, variations of beet

Dessert

Vanilla Ginger Panna Cotta

toasted coconut, lemon hazel nut biscotti, strawberry gastrique, mint scented
strawberries

Costeaux Bakery Fresh Baked Bread

house made whipped butter with Hawaiian alae salt